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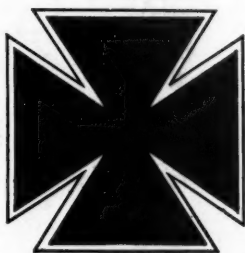
Number 24

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THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 86. No. 24

JUNE 11, 1932

Chicago and New York

Smoked Meat Tests Show Packers Need To Know More About Cost Figuring

Cost to produce hams varies in different packing plants. The same is true for other major products of the hog.

One reason for this is the variation in methods of figuring costs.

If all packers took the same cost items into consideration, there would be sounder cost figuring.

The first step in building price lists is developing correct costs.

How many can do this? Even among packers who think they know how to figure costs considerable variation is shown.

What 20 Tests Showed

For example, a study of cost figures submitted by some 20 packers to the Institute of American Meat Packers showed a range of 3½¢ per pound in the cost of smoked regular hams, wrapped ready for boxing.

A difference of 3½¢ to the buyer gives the packer with the lower cost a good deal of an "edge," quality being equal.

The widest spread in these costs was shown in the transfer price, which was 2.1¢ per pound. Shrinkage ranged from 9 to 10.5 per cent.

Much the same variation was shown in dry cure bellies, the finished wrapped cost of which varied over 3¢ per pound.

Shrinkage ranged from 9 to 14 per cent, showing that some item must have been omitted from the low side and too much permitted on the high side.

Another important variation in

figuring the cost of dry cured bacon was found in the charge made for selection, which ranged all the way from ½¢ to 2¢.

Smoked picnic costs showed an even wider range, particularly the total boxed cost, in which a spread

of 4.39¢ per pound was indicated.

Shrinkage was an important item in the total cost, the packer having the highest cost showing a shrinkage of 13.3 per cent. The lowest shrink was figured at 8 per cent, but this packer did not have

TEST FORM FOR CALCULATING COST OF SMOKED MEATS

Product	Wt. Range	Grade	Packed
Product Cost			Per Cwt.
Transfer cost of standard S. P. product.....			_____
Addition for selection (if required).....			_____
Transfer cost of _____ grade product.....			_____
Shrinkage			
Per cent shrink in smoking, hanging, etc. (_____%)			_____
Allowance for shrinkage expense (based on transfer cost)....			_____
Smoking and Wrapping Costs			
Direct expense:			
Smokehouse labor.....			_____
Smokehouse supplies.....			_____
Wrapping labor.....			_____
Wrapping supplies.....			_____
Other direct expense.....			_____
Overhead expense:			
General plant.....			_____
Administrative			_____
Fixed charges.....			_____
Interest on investment.....			_____
Total expense—loose basis.....			_____
Boxing Costs (product in _____ lb. boxes)			
Direct expense:			
Labor			_____
Boxes, barrels, crates, etc.....			_____
Total expense boxing.....			_____
Cost of Smoked Meat, boxed, f.o.b. loading dock.....			_____
Test made by.....			Date _____

the lowest cost. Only one packer reported any additional cost for selection on this item, charging $\frac{1}{2}$ c.

An Effort to Figure Right

In an effort to standardize procedure in figuring costs on smoked meats as a contribution to improved merchandising practices—the Institute of American Meat Packers has developed tentative recommendations on how to figure a smoked meat test.

These recommendations, which

have been worked out with the aid of many practical men in the industry, will be put into practice and such changes as may be called for as a result of practical application will be made.

These instructions for figuring costs begin with the transfer cost of standard S. P. meats and continue through all operations, the final cost being that of the product in boxes ready to ship.

This is the suggested method of figuring:

How to Figure a Smoked Meat Test

I—GENERAL.

A—Arrangement of Test.

1—The test shall include the following items:

a—Transfer cost of standard grade sweet pickle product.

b—Addition for selection (if grade above standard).

c—Transfer cost of product of grade specified.

d—Allowance for shrinkage.

e—Direct expense of smoking and wrapping.

f—General overhead and fixed charges.

g—Expense of boxing.

h—Cost of smoked meat (on loading dock).

2—Calculations shall be shown in the test in units per cwt. of product.

3—For example of recommended form see page

B—Classes of Product.

1—Tests shall be figured separately for different products according to

a—Cut (hams, bellies, etc.).

b—Weight range.

c—Grade.

d—Loose or boxed.

II—PRODUCT COST.

A—Pricing.—Product shall be priced into the test from sweet pickle at plant transfer cost, calculated as follows:

1—Current market price of sweet pickle product of standard grade, loose, f.o.b. plant.

(Prices are usually based on quoted wholesale market at Chicago, subject to freight differential.)

2—Addition for selection if product is above standard grade.

(This addition should be enough so that the aggregate increase in price of the product graded up shall be equal to the aggregate reduction in price affecting all product not of top grade.)

III—SHRINKAGE.

A—Allowance for shrinkage expense shall be based on the difference between weight of product out of sweet pickle (after drainage), and net weight of

product after smoking and hanging (weight chargeable on shipment from plant.)

B—Percentage of shrink shall be actual for the product in the test (if actual weights are taken), or the normal smoking and hanging shrink for product of this kind, weight, and grade (if actual weights are not taken).

C—Amount to be added to cost to cover shrinkage expenses shall be arrived at as follows:

1—The transfer cost of sweet pickle product shall be divided by the net yield of smoked product; the difference between this figure and the sweet pickle transfer cost is the amount to be added for shrinkage expense.

(For example: If sweet pickle transfer cost is \$10.00 and if shrinkage is 12%, net weight is 88%; dividing \$10.00 by .88 gives a cost of \$11.36, and subtracting from \$11.36 the transfer cost of \$10.00 shows the amount to be added for shrinkage expense as \$1.36.)

IV—SMOKING AND WRAPPING COSTS.

A—Expenses of smoking and wrapping shall be divided into two classes:

1—Direct departmental expenses.

2—Fixed charges and general supervisory and administrative overhead allocated to this department.

B—Direct departmental expenses include the following:

1—Smokehouse labor, including trucking and unloading, soaking, stringing, hanging, smoking, branding, etc.

2—Smokehouse supplies, including wood, sawdust, other fuel, stockinets or cheesecloth, string, branding ink, hangers and other smokehouse supplies.

3—Wrapping and delivery labor, including inspecting, wrapping, tying, labelling, weighing, and delivery to loading dock (but not packing in boxes or barrels).

4—Wrapping supplies, including paper, string, labels, glue, etc. (but not boxes or barrels).

5—Other direct departmental expense, including other items of expense

charged direct to the department, such as maintenance and repairs, clean-up labor, compensation insurance premiums, and other items similarly treated (but not general plant overhead).

C—Allocation. Direct departmental expense shall be allocated to individual products as follows:

1—Wherever possible, and particularly where any costs are substantially different for different products, expense should be calculated separately for each product on the basis of actual tests of labor expended and supplies consumed in processing that particular kind, weight, and grade of product.

(For example, the cost of stringing and hanging a light average of picnics may be more per cwt. of product smoked than for a heavy average of hams; the wrapping used for a fancy belly may cost more per cwt. than that used for a standard smoked butt, etc.)

2—Where results of actual tests are not obtainable, or where differences between the expense for different products are found unimportant, the expense per cwt. for all products may be calculated by dividing the total direct departmental expense for a given period by the total cwt. of product processed in the department during that period.

3—The expenses should be calculated for the current operating period, or for the last preceding period (adjusted to current operating conditions) and should not be an average for several periods or several plants.

D—Fixed charges and general overhead expenses include the proper portion of the following:

1—General plant expenses, made up of the cost of auxiliary and supervisory services, including general superintendent's expense, pay roll and time-keeping, elevators, yard labor, car switching, fire protection, inspection, employment, welfare, etc.

2—Administrative expenses, made up of executive and general office salaries, office expenses, travel, legal expenses, corporate expenses, etc.

3—Fixed charges applicable to the department, including rent (or rental equivalent), insurance, taxes, and depreciation on the land, buildings, and equipment used by the department.

4—Interest on the investment required for operations of the department.

E—Basis of Figuring.—Fixed charges and general overhead expenses may be figured on the basis of the average cost over a recent period such as the current season or current fiscal year.

1—The percentage of total general plant overhead and administrative expenses charged to this department shall be proportionate to the percentage which the labor pay roll (or total labor

(Continued on page 49.)

Meat Packing Industry Is Making Progress in Accident Prevention

Packers who are making consistent efforts to reduce plant accidents are finding the time and money spent in this work a good investment.

While all feel that safety work is worth while from the humanitarian standpoint alone, gains in the way of lower compensation costs and fewer losses and delays in production schedules have been most gratifying.

Packers reporting annually to the National Safety Council had their best year in 1931. The fourteen companies in this group, with the large exposure of 84,000,000 man hours, show a reduction in frequency* of 38 per cent, and in severity of 40 per cent, from 1929 to 1931.

Most of this improvement, especially in severity, occurred in 1930, as shown by the frequency and severity figures, according to information just released by the National Safety Council. Permanent partial disabilities have decreased considerably, indicating that the industry is eliminating some serious hazards. The 1931 increase in fatalities, however, was almost enough to wipe out the improvement.

Many Accidents Not Serious.

In comparison with consistently reporting plants in other industries, the decrease in injury rates made by meat packing plants is very commendable. Steel plants have reduced frequency 39 per cent, and foundries 51 per cent, but reductions in the chemical, electric railway and other industries were less. In respect to severity, moreover, none of these industries have equaled the decrease in packing plants.

Injury severity rate is the number of days lost as the result of lost-time injuries, per 1,000 man-hours of exposure. This rate includes arbitrary charges for permanent disabilities and deaths in accordance with the standard scale.

Lost time injury is the term applied to any injury arising out of and in the course of employment that results in death, permanent total disability or temporary disability. Temporary disability includes only cases where time is lost other than the day or shift on which the injury occurred.

The frequency of injuries in meat packing plants, 29.13, is still high compared with other industries. The 1931

frequency rate was only 10.87 for steel plants, 24.19 for foundries, 15.86 for manufacturers of food products and 20.62 for paper and pulp mills. Severity rates for these industries were higher than meat packing, being respectively 2.22, 2.10, 1.01, and 1.52. In other words, hazards in the meat packing industry are more numerous but less serious than in many others.

Large Plants Lead in Safety.

Large meat plants are leading the packing industry in safety. The 1931 records averaged 27.20 in frequency and 0.87 in severity for the largest units; 32.76 and 1.10 for medium size organizations; and 41.47 and 2.12 for the smallest.

In most other industries, large organizations have been similarly more successful in reducing injuries than small ones. An exception is found in the paper and pulp industry where small organizations are obtaining results equal to those in large units. Greater attention to safety in small meat packing plants probably would materially improve the experience of the entire industry.

Interest in safety in the meat packing industry is increasing, the National Safety Council says, and has been shown is bringing good results. The number of consistently reporting companies is increasing each year and also the number reporting for the first time. Reports last year from 69 plants ex-



USING KNIFE IMPROPERLY.

A large percentage of the accidents in meat plants are knife wounds. Teaching employees how to use knives properly so as to avoid injury to themselves and to fellow workers is a necessary step in meat plant accident prevention work.

ceeded the number in any previous year, though exposure was down, due to fewer employees per plant.

Records made by certain plants of Swift & Company, show that incidental injuries can be practically eliminated, even in good-sized plants. Plants of this company ranked first in frequency and severity in the medium and small plant groups and first in frequency among large organizations.

Injuries Can Be Eliminated.

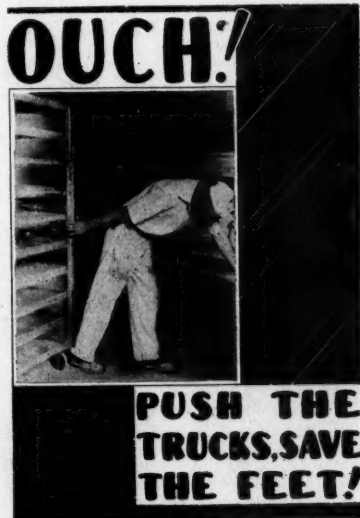
The Swift plant at Fort Worth, Tex., operated throughout the entire year with a frequency of only 6.87, the lowest rate among large units. This plant's severity rate of 0.22—one-fourth the average rate for its size—gives it a severity standing of fourth. It employs 926 people who worked 2,330,000 hours during the year.

The records of the medium size and small plants, located at Toronto, Canada, and Winona, Minn., were even better. Their rates were 3.51 and 0.04 and 2.91 and 0.01 respectively. Their showings are exceptional considering the high injury rates of other establishments of their size. The Toronto plant employs 607 people who had an exposure of 1,425,000 man hours. The Winona organization is made up of 149 people who worked 244,000 hours.

What the Records Show.

For the food industry as a whole, not including meat packing plants, the injury frequency rate during 1931 was 15.86 and the severity rate 1.01.

The injury record for all of the meat plants reporting to the National Safety Council during 1931 follows:



HOW NOT TO DO IT.

Posters such as this, showing how accidents occur and telling how to avoid them, are valuable aids in reducing meat plant accidents. This poster, 9 by 13 in., and the other reproduced with this article, were designed by the National Safety Council.

*Injury frequency rate is the number of lost time injuries per 1,000,000 man hours of exposure.

Man hours worked, 141,814,000; average number of employees, 57,761; number of lost-time accidents, 4,131; number of days lost, 140,927; frequency rate, 29.13; severity rate, .99.

LARGE PLANTS.

Man hours worked, 106,284,000; average number of employees, 43,725; number of lost time accidents, 2,891; number of days lost, 92,684; frequency rate, 29.13; severity rate, 0.87.

MEDIUM PLANTS.

Man hours worked, 27,103,000; average number of employees, 10,666; number of lost time accidents, 888; number of days lost, 30,369; frequency rate, 32.75; severity rate, 1.12.

SMALL PLANTS.

Man hours worked, 1,160,000; average number of employees, 3,370; number of lost time injuries, 352; number of days lost, 17,874; frequency rate, 41.77; severity rate, 2.12.

SOUTHEASTERN PACKERS MEET.

A divisional meeting of the Kentucky, Tennessee and Southeastern regions of the Institute of American Meat Packers will be held at the Noel Hotel, Nashville, Tenn., on Wednesday, June 15. The meeting will begin with a luncheon at 12:15 noon. The program arranged for this meeting is as follows:

"Some Information on Lard from the Institute's Research Laboratory," Dr. F. C. Vibrans, chief chemist Research Laboratory.

"Results in the Packing Industry to Date and Some Proposals for Improving Them," George M. Lewis, assistant director of the Institute's Department of Marketing.

The divisional committee is composed of Joseph M. Emmart, Louisville, Ky., chairman; H. McDowell, Moultrie, Ga., and H. W. McCall, Chattanooga, Tenn.

PROVE VALUE OF ADVERTISING.

Seventy-five per cent of the business of Procter & Gamble is in advertised lines, according to Stockton Buzby, vice-president of the company. In 1900, Mr. Buzby said, only 25 per cent of the business was on advertised or semi-advertised lines.

The company's planned factory production and guaranteed employment are made possible in large measure to regular advertising, this official said. Commenting on the policy followed by the company, Mr. Buzby said:

"Procter & Gamble schedules production, purchases of raw materials and supplies, as well as financial requirements. This makes it possible for us to guarantee employment 48 weeks during the year. The scheduled production plan and guaranteed employment has been through a trying period, but we have no cause to regret that we installed it. It has been adhered to

Meat Plant Accidents

Progress in accident reduction in the meat industry is shown in the following frequency and severity rates for 1929, 1930 and 1931:

Frequency Rates.

1929	56.98
1930	41.25
1931	35.22

Severity Rates.

1929	1.48
1930	.92
1931	.89

The frequency rate in meat packing plants is still high in comparison with many other industries. However, the industry has a lower severity rate than a great many other industries.

These facts indicate that while the meat plant has more hazards than other industrial plants, they are less serious.

Knife cuts are the most frequent accidents occurring to meat plant workers.

100% and we fully expect to continue it. Recurring periods of unemployment are unjust.

"Our scheduled production has been running since 1922 with an absolute guarantee of a minimum of 48 weeks' steady employment during the year. Since then, through good times and bad, we have maintained our system."

QUALITY BUILDS NEW PLANT.

Modern facilities for the preparation of meat and meat products were displayed to the public by the J. Martinec Packing Co., Scotia, N. Y., during the first week of June when open house was kept in the company's new plant, opened June 1.

Joseph Martinec, owner and manager of the company, began business in Scotia twenty-two years ago retailing meats. In 1914 he began the manufacture of his own meat products and extended their sale until today he estimates that some 600 dealers in this territory are retailing Martinec meats. Nine trucks are operated in maintaining shipments and deliveries, and approximately 4,500 head of livestock are slaughtered annually.

In addition to smoked and boiled hams, slab and sliced bacon, the company featured during the week many kinds of sausage, including frankfurters, bologna, head cheese, different kinds of liver sausage, bloodwurst, Polish bologna, pressed ham, pimiento loaf, French loaf and many other quality meat products.

THIS BUTTER COMES TO YOU IN A *NEW* WRAPPER
Moistureproof Cellophane

INSURING DELIVERY IN PERFECT CONDITION WITH
ORIGINAL FRESHNESS AND FLAVOR ~ DIRT-PROOF,
GERM-PROOF, ODOR-PROOF, AIR-PROOF.

SAVE THIS WRAPPER WHEN CONTENTS HAVE BEEN
USED. CLEAN WITH DAMP CLOTH, THEN USE TO WRAP
MEAT, VEGETABLES, CHEESE, ETC. IN YOUR ICE-BOX.

ONE LB. NET



"Be Particular"—Specify

Cudahy's Sunlight Eggs

Cudahy's Sunlight Poultry

Cudahy's Meadow Grove and Sunlight Cheese

THE CUDAHY PACKING CO.

GENERAL OFFICES CHICAGO DISTRIBUTORS

USING WRAPPER TO BUILD GOOD WILL FOR PRODUCTS.

This moisture-proof Cellophane wrapper for butter, used by the Cudahy Packing Co., tells the housewife how she can use the wrapper after the butter has been removed.

Another packer prints on his parchment wrapper the uses to which the housewife can put it—to wrap vegetables in while cooking and as a dish cloth. The cost of informing the housewife of the utility of the wrapper is trifling, but giving her this information is of considerable value in building good will for the product.

Using the Package to Build Good Will for Meat Products

Some packers are not "cashing in" on their parchment and transparent wrappers to the extent they might. Parchment paper has many uses in the home, in addition to its value as a wrapper for meats. The housewife now buys it to cook vegetables in, and even for use at the sink as a dish cloth!

Both parchment and moisture proof Cellophane are valuable for wrapping foods — meats, fish, vegetables and fruits—to go into electric ice boxes. When foods are thus protected there is less shrink, flavor is retained and there is less probability that odors will be transferred from one food to another.

Packers might build good will for products wrapped in parchment and Cellophane by calling the housewife's attention to the fact that the wrappers have value after they have served their purpose of bringing meats to her in first-class condition.

The Cudahy Packing Co. prints the following on the moistureproof Cellophane wrapper used for butter: "Save this wrapper. When the contents have been used, clean with a damp cloth, then use to wrap meat, vegetables, cheese, etc., in your ice box."

Recipes Printed on Parchment.

Another packer prints on all of his parchment wrappers the uses to which the paper can be put in the home after it has been removed from the meats.

Armour and Company is using a parchment inner wrap for 1-lb. and 2-lb. packages of lard, and is taking advantage of the fine printing qualities of this paper to carry tested lard recipes to the consumer. The purpose, of course, is to instruct housewives how to use the product to the best advantage and to help her to get the best baking results.

At the top of the wrapper the housewife is asked to "Try these delicious recipes that have been prepared by our Food Economics Department. Write and ask them for new recipes and menu suggestions."

For Use in the Home.

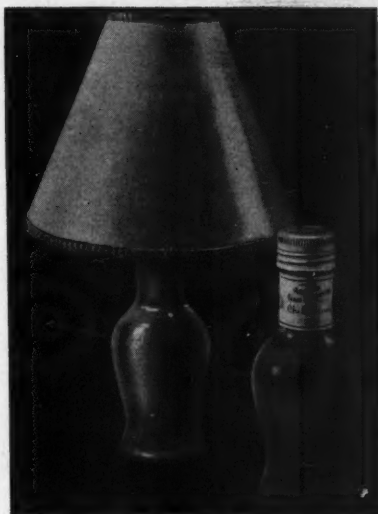
She is also told that any lard adhering to the parchment can be washed off in hot soapy water, and the wrapper dried and preserved for a permanent reference file of recipes.

Some foods have found considerable favor, not because they possessed qualities not obtainable in other brands, but

because they are packed in containers that have uses in the home after the foods have been taken out of the containers.

For the packer who offers meats for sale in glass containers there is considerable opportunity to use ingenuity to develop greater sales through improved packaging. One packer of honey, jams, jells, etc., uses a plain glass container of unusual shape which carries no blown-in advertisement. The label is placed on the bottom of the container or on the transparent wrapper in which the container is inclosed. Silver-plated stands are available for these containers, also silver tops, so that the container and its contents can go onto the most perfectly appointed table. The utility of this style of container, it is said, has brought this packer a considerable increase in the sale of this product in new package.

The vase jar for catsup and chili sauce is also an original idea. The advantage of this type of jar, shown in an accompanying illustration, is that it has a wide mouth making it easy to pour out the contents and the shape of it is particularly adapted to be gripped by the hand. When the contents have been used it is a simple matter for the housewife to adapt the container into a vase or lamp.



CHILI SAUCE OR LAMP.

This new design of chili sauce or ketchup bottle has a wide mouth and flat bottom. When the contents are removed the container may be used as a vase or converted into a lamp.

EQUIP MODERN SAUSAGE PLANT.

New equipment for the plant of the Twin City Kosher Sausage Co., St. Paul, Minn., has been installed by the Market Supply Co. of that city, including Buffalo grinder, silent cutter, mixer and stuffer, and Globe cooking tank, trucks and smokehouse cages. President Wm. B. Smith says new and up-to-date equipment is more economical, in his opinion, than trying to save money by looking around for second-hand stuff.



HOUSEWIFE GETS LARD RECIPES WHEN MOST INTERESTED.

An inner wrapping of vegetable parchment, on which recipes for using lard are printed, is being used by Armour and Company for 1- and 2-lb. cartons. The housewife is informed that any lard adhering to the parchment can be washed off in warm, soapy water, the wrapper dried and the recipes filed away for future reference.

New Taxes in Effect

Some of the Levies in Bill Passed to Balance Federal Budget

Increases in corporation taxes, personal income taxes, a sales tax on automobiles, electricity, gasoline, telephone conversations, telegraph, cable and radio messages, leased wires, checks, drafts and orders, and higher first and second class postal rates are imposed in the new tax bill which became law this week.

Income and corporation taxes are effective for the taxable year 1932. Other tariffs, unless otherwise specified, were effective when the bill became law.

The bill was passed by the House of Representatives on April 1, by the Senate on May 9, the conference report on the bill was accepted by both houses on June 6, the bill was sent to the President the same day and was signed by him within an hour after its receipt.

Corporation and Income Taxes.

Under this new law, known as the "Revenue Act of 1932", and which is effective until July 1, 1934, corporations are required to pay a tax of 13% per cent of their net income in excess of certain credits.

Individuals will be taxed 4 per cent for the first \$4,000 of their net incomes in excess of credits allowed, and 8 per cent of the remainder of such excess amount. Surtaxes begin on incomes of over \$6,000. Net incomes ranging between \$6,000 and \$10,000 will carry a surtax of 1 per cent. This tax increases rapidly with the increase in income, net incomes of \$50,000 being taxed \$4,960 with 23 per cent additional on any amount up to \$52,000. Incomes of \$100,000 carry a tax of \$22,460 and an additional tax of 48 per cent on any amount over \$100,000 and up to \$150,000, with rates graduated upward on higher incomes.

Some Special Taxes.

The corporation tax is not applicable to labor, agricultural or horticultural organizations. Farmers' cooperatives organized for the purpose of marketing the products of members or other producers, or for the purpose of purchasing supplies and equipment for members or others without profit, are exempt. This exemption applies even though an association has capital stock, provided the dividend rate of such stock is fixed at not to exceed the legal rate of interest in the state of incorporation of 8 per cent.

While many provisions of the revenue law affect individual businesses as well as corporations, some of the most common tariffs are the following:

Automobile trucks carry a sales tax of 2 per cent.

Purchased electricity energy, 3 per cent of the amount paid for such energy, the amount to be collected by the seller. This tax becomes effective June 15.

Gasoline, 1c per gallon.

Telephone conversations for which the charge is 50c or more and less than \$1, 10c; those for which the charge is \$1 or more and less than \$2, 15c; those for which the charge is \$2 or more, 20c. Effective June 15.

Telegraph dispatches and messages, 5 per cent of the amount charged. Effective June 15.

Cable and radio dispatches and messages, 10c. Effective June 15.

Tax on leased wires will be 5 per cent of the amount paid for the wire. Effective June 15.

Each check, draft or order issued on or after June 15 will carry a tax of 2c, the amount to be paid by the maker or drawer of the check.

Increased postage, effective July 6. The rate of postage on all first-class matter, except postal cards and such matter as under the existing law takes the 1c rate, shall be 1c additional for each ounce or fraction thereof. That is, 3c for 2c letters. There is also an increase, effective at once, on second-class rates, affecting magazines and newspapers.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to June 8, 1932, show exports from that country were as follows: To the United Kingdom, 134,162 quarters; to the Continent, 4,638 quarters. Exports the previous week were as follows: To England, 146,760 quarters; to Continent, 5,285 quarters.



STARTED AS A SHEEP BUYER.

Charles H. Swift, who learned the business from the bottom up, elected chairman of the board of Swift & Company to succeed the late Edward F. Swift.

CHARLES SWIFT HEADS BOARD.

Charles Henry Swift was on June 9 elected chairman of the board of directors of Swift & Company, to fill the vacancy created by the death of Edward F. Swift on May 28. Charles Swift has been vice-chairman of the board since January 8, 1931.

Mr. Swift was born in Lancaster, Mass., on December 27, 1872. He went to Chicago in 1875 with his father and mother, and was educated in public schools and in business schools in Chicago and Boston. While still in school he spent much time after school hours working with his father in his business.

His first job was in the Chicago Yards, where he learned sheep and lamb buying. Later he became a cattle buyer and for a number of years gave his full time to this. As the business of Swift & Company grew, however, Charles Swift was called into the general office. He has played a large part in the development of the branch house business of the company.

Mr. Swift, like his brothers, always has maintained an "open door" to his office. He is sound and conservative in his views and open-minded at all times. He seeks the advice of his associates and subordinates in business and always has time to listen to constructive ideas. His interest in the employees is deep and sincere. He is chairman of the Swift pension board, in the organization of which he had a prominent part.

When this country entered the World War in 1917 Charles H. Swift was one of seven men of the Swift family who gave their service to the country. He was commissioned a major in January, 1918, and later—in September of the same year—promoted to be a lieutenant-colonel. He was in active service in the ordnance department in Washington and overseas.

LARGE SUMS TO CHARITY.

An estate of approximately \$5,000,000 was left by Edward F. Swift, late chairman of the board of Swift & Company and president of Swift Internacional, who died on May 28. The will was admitted to probate this week. Almost one-third of the estate, or approximately \$1,500,000, was left to Chicago charities. Half of the remainder was given to the widow, Mrs. Hortense N. Swift, and the residue was left in trust for the three children, T. Philip Swift, Edward F. Swift, jr., and Mrs. Huntington B. Henry. Mrs. Swift, her two sons and Mr. Swift's brother, Charles H. Swift, were appointed executors of the estate.

Watch "Wanted" pages for bargains in equipment.

EDITORIAL

Meat Packing Needs More Individualists

Prices of meats and meat products are very low. So low, in fact, that operation at the necessary profit is difficult for many organizations, in spite of the low cost of raw material. While much the same relationship remains between cost of raw material and selling price of the more popular cuts of meat, the spread is not wide enough to cover costs and afford a profit.

In the past a considerable part of the cost of distributing meat has been borne by by-products. This contribution has been wiped out since the wave of low prices, as the sale of by-products now barely pays their manufacturing cost.

With the decline in meat prices has come a material increase in the percentage of distributing expenses. These have actually remained nearly the same as when prices were higher, only limited economies being possible. Therefore they eat up a large part of the sales price at existing low levels. Some means must be found of widening the gross margin if selling below cost is to be avoided.

One great weakness in the present system of distribution of meat is that manufacturers and distributors operate on the principle of "buying business." The customer must be offered a price inducement to buy. So accustomed has the customer become to this practice that he objects to buying unless price is shaded for him. These price inducements have become so general in the industry that they are not only eating up profits, but are actually increasing costs as well.

Only recently a leader in the general food field made the following sapient statements to his fellow manufacturers and distributors:

"Too long have we as individuals shirked our opportunity—too long have we said that we must do what the other fellow does—too long have we been victims of expediency and habit. The time has come when we must stop endeavoring to 'buy' business; we must 'sell' to obtain volume.

"As individuals we need not await the action of the other fellow—as individuals we can adjust our own methods and practices, and as each of us does this, so will we contribute not alone to the soundness of our own operations but also to the lifting of our industry out of the despair of depression and into the realm of sound, economic and reasonable profits."

Manufacturers and distributors, he said, are selling a constantly increasing percentage of their total volume at less than cost. They are building up a dangerous price structure. "Know your competitors, and do not get into uneconomic price wars with them. It does not pay."

Not one of these statements was made as applying to meat manufacture and distribution. But the application is just as exact as though a leader in the meat industry were urging improved practices on packers and distributors.

The meat industry needs more individualists—more men willing each to blaze his own more profitable trail—more men who have the courage to break away from established practices and find merchandising methods that will insure them better returns.

Some time, some patience and some education of the trade is necessary to do this. In the meantime sales might drop off, but it should not take much courage to lose unprofitable sales while trying to develop better business.

Possibilities for Savings in Distribution

Meat merchandisers have called attention repeatedly to high distribution and delivery costs in the meat industry. This subject deserves more consideration at this time than some packers seem disposed to give to it in the midst of their other troubles. Overlapping of territories, lost truck time, failure to develop home markets, servicing the non-profitable customer, small orders and rendering service out of proportion to the revenue derived have cost the average packer many thousands of dollars.

While many other costs in the meat plant have been reduced materially, transportation and delivery costs remain relatively high. In few cases have they been reduced to the same extent as other costs. This means that a unit of sale is today carrying a transportation cost percentage much higher than existed two or three years ago—a burden that rests heavily on the selling price. If it cost one-half of one per cent, for example, to deliver a small order two years ago, the cost now may be 3 or 4 per cent—not because costs are higher, but because selling prices are lower.

A study of distribution and selling costs is an activity many packers might profitably engage in at this time. Such a study should reveal how some worth-while direct savings can be made. It should also suggest means for improving merchandising methods and eliminating losses that are a direct result of a too liberal service policy.

Practical Points for the Trade

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Eggs in Cold Storage

How does cold storage of eggs affect their freshness and saleability? An Eastern concern is interested in getting this information. It writes:

Editor The National Provisioner:

The article on the "Practical Points for the Trade" page appearing in The National Provisioner of April 10th has special interest for us. This article dealt with egg storage.

Do you have any test data on the freshness and saleability of eggs under various storage conditions? What I have reference to in mentioning conditions is temperature, humidity and circulation. Over what period of time will a dry, cold air take its toll in evaporation?

Any data that you can furnish on this subject will be very much appreciated.

Tests on flavor and eating qualities of eggs held in refrigerated storage, conducted under the supervision of Dr. M. E. Pennington and a group of impartial judges, show that at the end of five months refrigerated eggs make a slightly higher score for flavor than did "commercially fresh." This latter fact is born out in practice through demand for high quality storage eggs in late summer.

Must Have Good Air.

"But what is really surprising," says Dr. Pennington, "is that even after approximately eight months of storage, when the air of the storage room is humidified, ozonized and kept evenly and gently moving, the score of tasters who judged the test still stood at 78.2 per cent, while the market fresh eggs scored 77.1 per cent. (It may be said that tasters of eggs in the test did not know what eggs were put before them to taste, whether they were fresh or stored eggs.)

"It was found in this test," said Dr. Pennington, "that there is an unmistakable loss in eating quality when, all other things being equal, the egg storage rooms are not provided with a continuous and properly adjusted supply of pure ozone.

"Without ozone, and with an equally long storage period—233 days—and approximately the same amount of loss in the weight of the eggs (2.34 and 2.27 per cent respectively) the score for flavor decreased from 78 to 72 per cent.

"Quite as significant in relation to flavor as the presence of ozone in the air is the decrease in the water content of the egg, where a shrink of 2.86 per cent coincides with a flavor score of 72, while during the same storage period eggs so handled that they lost but 2.34 per cent of weight maintained a flavor score of 78 per cent. Even more forcefully does this effect of evaporation show where with a shrink of 2.91 per cent and a storage period of 227 days,

the score for flavor dropped to 66.1 per cent."

Summarizing results of the test, Dr. Pennington said:

"1.—Eggs from nearby henneries gave a score for eating quality of 86.7 per cent. Similar eggs which had been sent to nearby cities through trade channels, and were at least seven days old, gave a score of 77.1 per cent.

"2.—Spring eggs of high quality, held from five to eight months in refrigerated warehouses under conditions which minimized the changes in the egg substance as determined by weight, appeared before the candle and out of the shell, scored 78.2 per cent for eating quality when the carefully conditioned air contained ozone. The score was 72.0 per cent when ozone was omitted.

"3.—Eggs in storage rooms having natural air circulation and unregulated humidity scored 55.4 per cent for eating quality.

"4.—There is indicated a definite relation between the loss in weight of eggs in refrigeration storage and the maintenance of the original flavor. When all other conditions are similar, the greater the loss in weight the lower the score for flavor."

References:

Pennington, M. E.—"A Reason or Two for the Things We Do to Keep Eggs Fresh." U. S. Egg & Poultry Magazine, August, 1931, p. 26.

Sharp, P. F. and Steward, G. F.—"Carbon Dioxide and the Keeping Quality of Eggs." U. S. Egg & Poultry Magazine, June, 1931, p. 30.

Svenson, T. L. and James, L. H.—"Storage Experiments on Vacuum Oil-Dipped Eggs." U. S. Egg & Poultry Magazine, May, 1931, p. 28.

(This magazine is published by the Institute of Poultry Industries, Mercantile Exchange building, Chicago, Illinois.)

Buying and Testing Sausage Casings

Do you know how to buy casings?

How many pounds of sausage meat do you lose a week through defective casings?

And when they arrive, do you know how to test them?

Practical hints on buying and testing sheep and hog casings may be obtained by filling out and sending in the following coupon:

The National Provisioner.

Old Colony Bldg., Chicago, Ill.

Please send me reprint on "Buying and Testing Sausage Casings." I am a subscriber to THE NATIONAL PROVISIONER.

Name

Street

City

Enclosed find 2-cent stamp.

Making Good Sausage

A small sausagemaker with limited equipment asks for some suggestions as to the handling of his product, especially bologna. He says:

Editor The National Provisioner:

Our bologna sausage is not up to standard. We plan to improve our formula and of course will have to get more money for a higher grade product. We have no silent cutter. Could we produce a better grade of bologna with a silent cutter?

Do you think we should insulate our smokehouse? We have a 3 ft. concrete pit frame smokehouse covered with galvanized tin. Our bologna does not get the color we would like to have.

It is difficult to get a really good consistency in bologna meat without a silent cutter to use in connection with a grinder and mixer. It is possible to get a combination cutter and mixer, which might prove more economical.

The production of low-grade sausage is never advisable, and particularly when meat cuts are so low in price. If the sausage is not of a quality to have an appetite appeal there is nothing to sell it, as many of the better cut meats can be bought somewhere near the price of much of the cheap sausage.

But if sausage is made good, people will buy it because they like it. It may take a little time for this inquirer to overcome the reputation he has made for lower quality, but once established there will be fewer handicaps to increased volume.

A smokehouse of the kind described should be insulated, especially in a part of the country where the winters get quite cold. Another good plan would be to put a solid sheet of galvanized tin across the top of the smokehouse, letting this reach to about 4 in. of the walls all around and without a hole in the center. Both the heat and the smoke will rise against this metal sheet and be diffused back down through the smokehouse.

This should be one thing that would enable the production of a better color on the bologna.

GELATINE IN HEAD CHEESE.

Use of gelatine in head cheese has been given formal approval by the Federal Meat Inspection Service, in Circular Letter No. 1740, dated May 28, 1932, which says:

"Since it has been determined that gelatine has long been employed as a constituent of head cheese, the use of the substance in the manner indicated is permitted. When head cheese contains gelatine not prepared exclusively from inspected and passed product it must be appropriately marked 'gelatine added,' in conformity with existing rulings on the subject."

Salt in Curing

A small packer in the East wants to produce quality bacon, hams and sausage, and asks advice regarding the use of salt in curing. He says:

Editor The National Provisioner:

For producing quality products such as hams, bacon and sausage is it worth while to use any special grade of salt? What effect is obtained by using the different grades of salt? Is it economy to use the best grades of salt?

On the theory that it takes quality ingredients to produce quality products there would seem to be no question that the better the salt the better the curing result, provided of course that the curing operation is intelligently and conscientiously carried out.

There must be some value in using the better grades of salt, or they would not have been adopted in so many cases by those curers and sausage manufacturers whose brands are known for their mildness and superior flavor. Theory and practice sometimes differ, and the practice of using high-grade salt seems to have proven profitable in the cases referred to. Processors famous for the quality of their product claim that the purer the salt the milder the cure and the sweeter the meat. This is what the consumer wants; a salty piece of ham or bacon does not bring repeat business.

It is generally agreed that a salt which dissolves readily is desirable for curing pickle solutions. A bulky, flake-like salt is best for dry curing, since it aids in uniform distribution of the cure through the meats. All salt used in curing should be free from dirt and shale, as such impurities are deposited on the meats in curing, unless first removed from the pickle by filtration, which is expensive, and is unnecessary when higher-grade salts are used.

In the case of sausage it is even more necessary to keep quality in mind, since the comminuted product is much more sensitive than meat cuts to influences which affect flavor, color, etc. Salt is a preservative, and the milder the salt the more of it may be used, always keeping in line with formula requirements.

Troubles in the sausage business today are chiefly due to poor quality product made to sell at a price. The attempt to save money by using cheap meats or cheap curing materials usually results in loss rather than gain.

LESS BOTHER IN BILLING.

Simplification of billing data required on containers of meat or meat products shipped by federal inspected houses is provided in a new ruling of the U. S. Bureau of Animal Industry, dated May 19, 1932. The ruling amends that portion of Service and Regulatory Announcements of March, 1923, relating to

"Written Data Affixed to Containers of Meat or Products."

The new ruling is issued to B. A. I. inspectors as Circular Letter No. 1738 and provides the following modifications of such billing data:

Such declarations as "artificially colored" and "Prepared from product passed after cooking," and qualifications pertaining to added substances such as cereal, starch, flour and milk or its derivatives, may be omitted from terms relating to sausage, on billing data, on the basis that existing regulations specify that such added substances be declared on the product or containers thereof and such required declarations may be deemed ample and therefore corrective of unqualified terms in the billing.

On such billing data the qualifications "brand" or "style" may be omitted from geographical terms of foreign significance, such as "Bologna", "Frankfurter", "Italian", and "Wiltshire", provided the alp, label, or other material bearing the billing data also bears the featured statement "Products prepared in U. S. A." or a similar declaration.

On such billing data the qualification "style" or "brand", either in full or abbreviated "sty" or "brd", should follow geographical terms of domestic significance, including names of all states, and those of cities or other localities of renown in relation to cuts or characteristics of meat or meat food products, as, for example, "Smithfield Style Ham" and "Lebanon Style Sausage." Similar qualifications are essential in the case of terms such as "country" and "farm", and names of companies or individuals other than those under which inspection has been granted the individual establishment involved; PROVIDED, that the prescribed qualifications may be omitted from billing data applied to shipping containers in cases where the products are placed in immediate or true containers bearing appropriate labeling which includes such names appropriately qualified.

It should be understood that the billing data may not contain such contracted names as "pork sausage" and "veal loaf" when relating to articles containing meat or meat by-products other than pork and veal, respectively; or the term "meat loaf" as relating to loaf containing constituents other than meat and which requires specific declaration. The sausage may be described by such distinguishing names as "fresh sausage" or "green sausage", and the loaf may be designated by the unqualified term "loaf". While such terms as "Ham Sausage" and "Blood and Tongue Sausage" are also objectionable, when relating to articles containing other meat or products, the unqualified terms "sausage" and "blood sausage", respectively, are available. In any of these cases additional code markings which are not false or misleading, may be added to the names for specific identification by billers and checkers.

It should be further borne in mind that on containers which serve as both shipping and immediate or true containers the billing data if applied, must be in addition to and not in lieu of required labeling. While formal approval of the written (including typewritten) billing data is not contemplated, any questions as to the interpretation or scope of this pronouncement should be referred to the Washington office.

Uncooked Pork Rules

All meat products which include pork designed to be eaten without cooking must be subjected either to heat or refrigeration to insure wholesomeness, according to U. S. government regulations.

In recent issues of THE NATIONAL PROVISIONER has appeared recapitulation of this prescribed treatment as issued by the U. S. Bureau of Animal Industry. Instructions for handling dry or summer sausage, ham to be eaten without cooking, and capicola and coppa, are included.

Information concerning these rules, of vital importance in the manufacture and sale of these products, may be had by filling out and mailing the following coupon, with return postage:

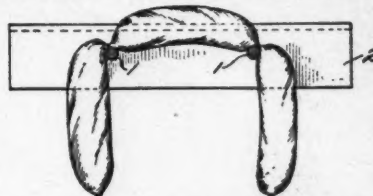
The National Provisioner,
Old Colony Bldg., Chicago
Please send me information on "RULES
ON UNCOOKED PORK."
Name.....
Address.....
City.....State.....

Recent Patents

New devices relating to the meat and allied industries on which patents have been granted by the U. S. Patent Office will be described in this column.

Metal Smokestick.

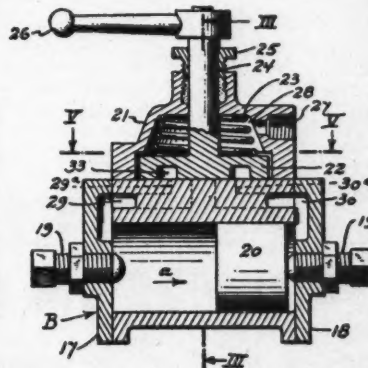
Johan August Kellerman, Chicago, Ill., assignor, by mesne assignments, to Industrial Patents Corporation, Chicago, Ill. A sausage support for smoke-house use comprising a pair of rigidly connected bars of minimum size consistent with adequate strength for customary loads, said bars being spaced



according to the standard length of sausages, to receive the tissue part which connects adjacent end-connected sausages when said support is disposed horizontally for use. Issued May 7, No. 1,859,040.

Apparatus for Curing Meats.

John E. Rosberg, San Francisco, Calif., assignor of one-half of Tiedemann & Harris, Inc., San Francisco, Calif. In an apparatus of the character described a measuring device comprising a cylinder having a pair of ports formed therein and connected with opposite ends of the cylinder, a valve housing having a chamber formed therein in connection with said ports, means for delivering a liquid under



pressure to said chamber, a discharge port formed in the cylinder, a piston in the cylinder, a disc valve mounted in the housing, said valve having a port formed therein adapted to direct liquid under pressure to either end of the cylinder and said valve having a channel formed in its lower surface which is in constant communication with the discharge port and which is adapted to register with either end of the cylinder alternately, and means for imparting an oscillating movement to the valve to bring its port into register with one end of the cylinder and the channel into register with the opposite end of the cylinder or vice versa. Granted May 17, 1932. No. 1,856,600.

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100% Pure
Corkboard

Efficient and economical insulation comes through—

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- 2nd Best materials
- 3rd Proper application of these materials.

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Write us for an estimate.

UNITED'S SERVICE

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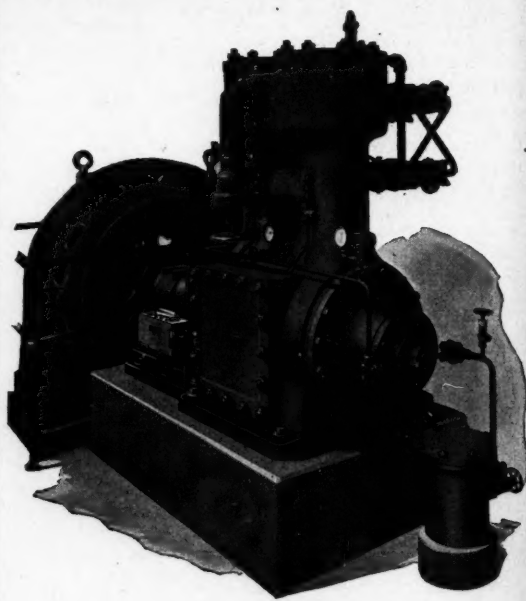
Manufacturers and Erectors of Cork Insulation

Lyndhurst, N. J.



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"UNITED" is not connected with any other cork company.



A vertical twin cylinder enclosed type compressor fitted with an efficient type of force feed lubrication which insures the proper lubrication necessary for a long life. A synchronous motor which will correct the plant power factor is direct connected to the compressor. Ask for Bulletin No. 229.

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We offer a complete and distinctive list of refrigerating and ice making equipment which is being constantly refined and improved in accordance with the findings of our Research Laboratories. We are equipped to design, build and service any size or type of refrigerating plant from a one-ton one-room automatic equipment up to the largest and most complicated proposition. Tell us your requirements and receive our recommendations without obligation.

The VILTER MANUFACTURING CO.

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Milwaukee, Wis.

Refrigeration and Frozen Foods

FROSTED FOOD PRODUCTION.

Steady progress in increasing production of frozen foods under the Birdseye process is being made by the General Seafoods Corp. Recently contracts have been given to the York Ice Machinery Corp., York, Pa., for five additional complete refrigerating units which are to be used in portable multi-plate freezers to be located at various plants.

With these in operation the company will have 21 of the Birdseye portable quick freezers producing various kinds of frosted foods.

[A description of this multi-plate freezer appeared in the October 31, 1931, issue of THE NATIONAL PROVISIONER.]

At the plant of the Medomak Cannery, Winslow's Mills, Me., berries, corn, and string beans are frozen. At the Linden Packing Company plant at Bridgeton, N. J., two portable units are used to freeze a "pilot pack" of 90,000 cartons of lima beans. Blueberries and fish are frozen at St. Johns, Newfoundland, and in the Chester Country Mushroom Laboratories at West Chester, Pa., two units are now being used to freeze 50 tons of mushrooms in consumer packages. Lima beans, green peas and asparagus will be quick frozen at the Fairfax, S. C., plant.

Other portable freezers are in use at Hillsboro, Ore., Oakland, Calif., New York State Agricultural Experiment Station at Geneva, N. Y., and at Gloucester, Mass. Frozen rabbit meat is the latest quick frozen product.

"Elapsed time between harvesting and freezing is one of the most important factors determining quality of quick-frozen foods," Clarence Birdseye, vice president, General Seafoods Corp., said recently. "Yet so long as products must be brought to a freezer from scattered centers of production, there are definite limits below which this elapsed time cannot be reduced—quality or no quality. The logical alternative, of course, is to bring the freezer to the products.

"Heretofore, limitations of quick-freezing equipment, or any kind of freezing equipment, for that matter, have checked this course of action. Large quick-freezers, such as the double-belt machine, although efficient from the refrigeration standpoint, requires large floor space and is a permanent installation. If advantageously located for a single seasonal product, interest charges during the necessary months of idleness may raise unit costs to a prohibitive degree.

"A portable unit which can be operated in the heart of the producing region for one product during the

period of optimum maturity and price, and then be moved on to other products and other districts as the season progresses has obvious advantages. The gain would be negligible, however, if operating costs and capital investment per pound of product frozen were to be increased thereby. Elasticity, too, must be preserved if the freezer is to be used on products of varying physical and thermal characteristics."

Refrigeration for these portable freezers is supplied by York four-cylinder compressors, connected for direct expansion, with ammonia as the refrigerant. All products can be quickly frozen at no lower than -25 degs. F. In practice, sea foods, meats, vegetables, and fruits can be completely frozen in less than 90 minutes. Ordinary unpacked fish fillets freeze in 8 to 10 minutes.

REFRIGERATION NOTES.

Grace Brothers Ice & Cold Storage plant, Santa Rosa, Calif., burned recently with an estimated loss of \$500,000.

A committee of the chamber of commerce of Denham Springs, La., is investigating the advisability of constructing a pre-cooling plant.

Independent Ice & Cold Storage Co., Shreveport, La., has let a contract for additional refrigerating machinery.

Ashland Cold Storage Warehouse, Ashland, Wis., opened for business recently.

The Apple Growers' Association, Hood River, Ore., has leased the Big Seven Cold Storage and Packing plant.

Tentative plans have been made by the Louisiana Oystermen's association

for a cold storage plant. It is planned to erect it on the industrial canal.

Contract has been awarded by the State Firemen's Home, Hudson, N. Y., for the construction of a cold storage plant.

A new concern, Polar Ice & Cold Storage, Inc., Schenectady, N. Y., is installing equipment for ice manufacture in the Beckworth Building.

Construction of a solid carbon dioxide manufacturing plant, to cost in excess of \$50,000, is being considered by the Crystal Carbon Ice Co., Kansas City, Mo.

Additional refrigerating equipment was purchased recently by the North Pole Cold Storage Co., Pittsburgh, Pa.

Snohomish County Dairymen's Association and the Berryman's Association are reported considering the advisability of constructing a pre-cooling plant in Snohomish, Wash.

Consumers Ice Co., it is reported, has plans for refrigerating plants at Muskogee, McAlester and Sapulpa, Okla. The cost of these three plants, with equipment, is estimated at \$140,000.

Additional refrigerating equipment has been installed by the Peoples Ice & Storage Co., Roanoke, Va.

A cold storage plant will be constructed in Gilroy, Calif. J. W. Schmidt of the Uhl Realty Co. is interested.

Edwin J. Symmes has plans for the construction of a cold storage plant in Bakersfield, Calif. The estimated cost is \$50,000.

Department of Public Works, St. Johns, Newfoundland, is planning to spend from \$70,000 to \$75,000 for alterations to the government cold storage plant.

Loss of \$300,000 was caused recently by fire and explosion in the large cold storage plant of Leonard Bros., North Sydney, Nova Scotia. The plant played an important part in the fishing industry of Cape Breton Island.

Canandaigua Storage & Ice Corp., Canandaigua, N. Y., has been organized as a unit of the Cold Storage Holding Corp., operating a chain of cold storage warehouses in Western New York. Cushing Adams, Pittsford, N. Y., is president of the new firm.

JAMISON APPOINTS BOSARGE.

J. V. Jamison, jr., president of the Jamison Cold Storage Door Company, Hagerstown, Md., has just announced the appointment of Leo S. Bosarge to represent the Jamison Company in the South and Southeast territory of the United States. Mr. Bosarge, former Victor representative in this territory, will have his headquarters at 231 Healey building, Atlanta, Ga. He has been associated with the insulating industry in the South over a long period of time and is well known and liked throughout the territory he will cover.

With the recent acquisition of exclusive sale and distribution of Victor doors and door products, Mr. Bosarge will be in position to handle Jamison, Stevenson and Victor doors and door products to the satisfaction of the many cold storage door users in this section.



CUTS ICE MAKING COST.

Only a few square feet of space are needed in the meat plant to produce a large tonnage of ice, using newly-developed equipment.

At the right is a Pack Ice machine. This produces ice of about the consistency of snow. At the left this ice is being formed into briquettes. The ice is not clear, but is suitable for all meat plant operations, including car icing and sausage manufacture. The equipment shown is made by the Vilter Manufacturing Co., Milwaukee, Wis., and has a capacity of about 25 tons per day.

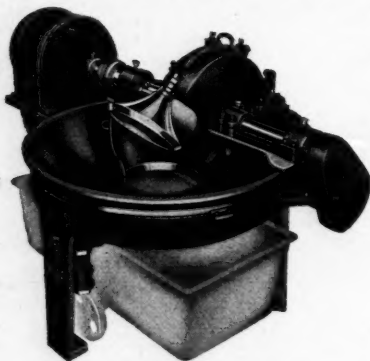
A Page for Purchasing Departments

CENTER DUMP SILENT CUTTER.

After many months of experimenting and testing in sausage plants a silent cutter of simple design and involving a new method of emptying automatically has been perfected by the John E. Smith Sons Co., manufacturers of "Buffalo" sausage machinery, Buffalo, N. Y.

In general appearance this new silent cutter differs little from the conventional design. Instead of a solid bowl, however, the new cutter uses a bowl in the center of which is a hole 15 in. in diameter in which a plug is inserted. This plug conforms with the shape of the bowl and interferes in no way with the operation of the knives. It can be raised or lowered quickly by a lever.

During the cutting operation the plug remains in place and revolves with the bowl. When the meat has been cut to



EMPTIES THROUGH THE BOTTOM.

In this Buffalo silent cutter a hole 15 in. in diameter is placed in the bottom of the bowl. In operation this hole is closed with a plug which revolves with the bowl. When the meat has been cut the plug is raised with a lever and a plow, which deflects the meat through the hole, is lowered into the bowl. In this manner it is possible to empty the bowl in 30 seconds, it is said. The cutter is made in two sizes—300 to 350 lbs., and 600 lbs.

the desired fineness the plug is raised and a plow is lowered into the bowl. This plow is so shaped as to deflect the meat through the hole into a truck or other receptacle which can be placed directly under the machine. A full batch of meat can be emptied in 30 seconds or less, it is said.

The cutter is made in two sizes—300 to 350 lbs. and 600 lbs. The inside diameter of the bowl of the smaller size is 50 in. There are seven cutting knives. The bowl revolves on three large roller bearings which can be raised or lowered to adjust the bowl. When removing the hood for cleaning the plug can be quickly disconnected. The machine is driven by a 30 h.p. motor.

Fourteen of these cutters have been placed in meat plants and sausage factories, it is announced, and where cost figures on their operation are available a considerable saving in processing time and a reduction in meat cutting cost are shown. First-class construction is used throughout, so that maintenance cost should also be low.

WELDED ICE CANS.

Packers interested in reducing overhead and replacement costs on ice cans will be interested in a descriptive booklet on welded cans being distributed by the Frick Company, Waynesboro, Pa. Among the advantages of welded construction, the booklet explains, are greater strength, tightness and durability.

In assembling these cans, butt welds are used. The inside of the can, therefore, is flat and smooth. This facilitates ice removal and reduces meltage loss. The welding head is added to the outside of the seam, making the metal along the joint twice as thick as the original sheet. Tests show the weld to be stronger than the metal. The welding process is performed so rapidly, it is said, that the galvanizing on the inside of the can is not injured. Molten zinc under pressure is sprayed over the outside of the weld to a thickness greater than the galvanizing on the rest of the can.

The cans are constructed with bottoms of material two gauges thicker than the sides. The standard band is riveted to the top. The rivet heads are countersunk on the inside and are finished flush with the outside of the band. Less corrosion, quicker thawing and more uniform fast freezing result with welded cans, it is said.

USE STAPLE TO CLOSE CASINGS.

In the plant of Roberts & Withington, meat packers, Providence, R. I., three girls frequently were employed at the stuffing table to tie with string the ends of sausages stuffed in cellulose casings. This labor charge added appreciably to the unit cost of finished

products, and manager Hobson set out to find a speedier and more economical method of doing this work.

The result of his investigations and experiments is that string has been dispensed with and replaced with a metal staple. One of these is applied to each end of the casing with a Bostitch stapler, manufactured by the Bostitch Sales Co., Providence, R. I. This method of closing casing has been found very satisfactory, it is reported, being both safe and speedy, and considerably more economical than tying.

In the accompanying illustration is a view of the sausage kitchen of this plant. The worker at the left is operating the stapling machine. She is able to keep up with the stuffing machine, operated by two stuffers, without any difficulty, it is said.

The method of applying the staple is simple. The end of the casing is held in place in the machine and the pedal depressed. This operation twists and tightly clinches the staple around the casing.

SPEEDS UP SAUSAGE CUTTING.

A change in design by which the output of the popular Kutmixer, in use in many meat packing plants and sausage kitchens, can be increased up to 50 per cent has been announced recently by the Hottmann Machine Co., Philadelphia, Pa., manufacturers of the machine. This sausage meat cutter and mixer has heretofore been supplied with four knives. Knife holders that use six knives instead of four now will be placed on all new machines. In addition to speeding up cutting, it is said, this improvement will also make it possible to cut the meat finer. The speed at which the knives revolve will not be increased, so that there will be no danger of burning the meat.



CLOSING CASING WITH A METAL STAPLE APPLIED BY MACHINE.

The labor of two girls has been dispensed with in an Eastern plant by using a stapling machine for closing sausages stuffed in Visking casings. The operation is simple. The casing is put in place in the machine and the pedal depressed. This twists and tightly clinches the staple around the end of the casing.

Provision and Lard Markets

WEEKLY REVIEW

Trade Moderate—Market Barely Steady
—Cash Demand Fair—Hogs Steady
—Western Run Smaller—Grain
Weakness a Factor.

Market for hog products the past week backed and filled over a modest range in a fairly moderate trade. On the whole, it was about steady. This was particularly true of lard, prices slumping to new lows for the season, only to recover moderately later. Commission house trade was rather mixed, but some further liquidation materialized and at times there was evidence of a little hedging pressure. Support was limited, but profit taking and investment buying, with a little further absorption of lard against sales of cottonoil in the way of spreading, was sufficient to check the downward movement.

Reports of a fair cash demand, and a smaller run of hogs to market, with steadiness in the hog market, served to offset somewhat the weakness in grains. However, the heavy tone in the latter quarter, together with renewed weakness in the financial markets and uncertainties regarding foreign developments in the near future, served to keep down buying power in hog products somewhat.

On the whole, lard sentiment appeared a little more divided. Average hog price at Chicago this week was 3.30c, against 3.15c at the close of last week, 6.20c a year ago and 10.05c two years ago. Average weight of hogs received at Chicago last week was 241 lbs., against 242 lbs. the previous week and 241 lbs. a year ago.

In some packing house quarters the arrivals of hogs of late were said to have been not so good in quality. The impression in some of these quarters was that the large run of hogs is over for the immediate future. Receipts of hogs at western packing points last week were 381,700 head, against 490,100 head the previous week and 431,500 head the same week last year.

Lard Exports Again Down.

The April report of the U. S. Department of Agriculture showed lard production during the month was 129,091,000 lbs., against 129,090,000 lbs. the same month last year, and a five-year April average of 128,858,000 lbs. Number of swine slaughtered during the month was 3,714,147 head, against 3,488,480 head last year. Average cost per 100 lbs. during April was 3.80c, against 7.28c last year. Average yield was 75.99 per cent, against 76.37 per cent; average weight, 228.94 lbs., against 234.99 lbs. a year ago.

It was pointed out that the hog market the past week showed a steady to stronger price trend for the first time in 10 or 11 weeks. Pork product markets have shown an uncertain trend, but quotations on some cuts have worked slightly higher.

Lard exports for the week ended May 28 were officially placed at 7,717,000 lbs., against 9,088,000 lbs. last year.

Exports from January 1 to May 28 have been 236,499,000 lbs., against 277,371,000 lbs. the same time last year. Exports of hams and shoulders, including Wiltshires, for the week were 1,148,000 lbs., against 1,204,000 lbs. last year; bacon, including Cumberlands 279,000 lbs., against 871,000 lbs.; pickled pork, 403,000 lbs. against 141,000 lbs.

Export demand for hog products the past week appeared rather moderate. More or less uncertainty existed as to the demand in the immediate future owing to the importance of the coming conference at Lausanne and the mixed political developments on the other side.

PORK—Demand was moderate, but the market was steady at New York. Mess was quoted at \$17.25 per barrel; family, \$15.25 per barrel; fat backs, \$11.25@13.75 per barrel.

LARD—Market was steady and demand fair. Export trade appeared quiet. At New York, prime western was quoted 4.10@4.20c; middle western, 4@4.10c; New York City tierces, 3½c; tubs, 4c; refined Continent, 4½c; South America, 4½c; Brazil kegs, 5½c; compound, car lots, 5½@6c; smaller lots, 6@6½c.

At Chicago, regular lard in round lots was quoted 10c under July; loose lard,

70c under July; leaf lard, 67½c under July.

BEEF—Demand on the whole was quiet, but the market was steady at New York. Mess was nominal; packet, nominal; family, \$12.50@13.00 per barrel; extra India mess, nominal; No. 1 canned corned beef, \$2.00; No. 2, 3.50c; 6 lbs. South America, \$10.50; pickled beef tongues, \$40.00@50.00 per barrel.

BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, June 10, 1932.—American meat trade suffering from competition of Continental meats. Market for American cuts quiet. Demand for hams and picnics is very poor. Lard trade fairly good.

Friday's prices were as follows: Hams, American cut, 63s; hams, long cut, 76s; shoulders, square, none; picnics, none; short backs, 64s; bellies, clear, 47s; Canadian, 48s; Cumberlands, none; spot lard, 34s 9d.

EUROPEAN PROVISION CABLES.

Cable advices to the Department of Commerce for the week ended June 4, 1932, report business at Hamburg as

Cut-Out Values Show Some Decline

The cut-out value of hogs this week was not quite so good as that of a week ago, due in part to slightly higher average costs and in part to lower product and by-product values.

At the twelve principal markets, receipts during the first four days of the week were 8 per cent larger than for the three days of a week ago and for the four-day period a year ago. However, receipts are not an exact index of slaughter, as federal inspected slaughter for May shows an increase of 15.6 per cent over the slaughter of May, 1931, while market receipts show an increase of only 6 per cent, indicating a considerable farm to slaughterhouse movement.

Fresh pork prices showed no material change during the week, the stronger

prices of the early sessions declining toward the close. Cured meats held about steady with lard showing a little strength.

At Chicago the week's top was \$3.60 which dropped to \$3.50 in the middle of the week. Bulk of the hogs received fell within the 200- to 260-lb. range, including a fair percentage of well finished hogs. Lighter kinds were not so good. Packing sows were scarce.

The following test, worked out on the basis of live hog costs and fresh product prices at Chicago during the first four days of the week as shown in THE NATIONAL PROVISIONER DAILY MARKET SERVICE, shows well finished hogs of the lightest average cutting at a slight profit, and with the heaviest average cutting at a loss of 92c per head.

	160 to 180 lbs.	180 to 220 lbs.	225 to 250 lbs.	275 to 300 lbs.
Regular hams	\$1.07	\$.97	\$.96	\$.98
Picnics	.28	.28	.27	.22
Boston butts	.25	.25	.25	.25
Pork loins	.96	.85	.72	.61
Bellies, light	.76	.07	.29	.12
Bellies, heavy17	.32
Fat backs	..	.08	.12	.16
Plates and jowls	..	.05	.06	.07
Raw leaf	..	.06	.06	.06
P. S. lard, rend. wt.	.41	.44	.39	.36
Spare ribs	.04	.05	.03	.03
Rough feet	..	.04	.04	.04
Regular trimmings	.02	.02	.02	.02
Tails	.01	.01	.01	.01
Neck bones	.01	.01	.01	.01
Total cutting value (per 100 lbs. live wt.)	\$3.95	\$3.75	\$3.40	\$3.26
Total cutting yield	67.50%	69.50%	70.00%	71.00%
Crediting edible and inedible offal to the totals the cost of well finished live hogs of the results are secured:				
Profit per cwt.	\$.06
Profit per hog
Loss per cwt.	..	\$.15	\$.25	\$.32
Loss per hog	..	.30	.83	.92

above cutting values and deducting from these weights shown, plus all expenses, the following

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slow. Demand for refined and prime steam lard was poor. Prices per 100 kilos: refined lard, \$11.37½; prime steam lard, \$10.37½; fatbacks, 12/14 lbs., \$14.50. Receipts of lard for the week were 867 metric tons, of which 772 metric tons came from United States and 92 metric tons from Denmark. Arrivals of hogs at 20 of Germany's most important markets were 80,000 at a top Berlin price of 8.00 cents a pound, compared with 94,000 for the same week of last year.

The Rotterdam market was weak. Prices were decreasing for vegetable oils. Prices per 100 kilos: extra neutral lard, \$13.10; prime oleo oil, \$11.40; extra premier jus, \$8.80; prime premier jus, \$8.60; extra oleo stock, \$13.10.

The market at Liverpool showed little alteration. Stocks were light and prices were lower.

The total of pigs bought in Ireland for bacon curing was 13,700 for the week as compared with 15,500 for the corresponding week of last year.

The estimated slaughter of Danish hogs for the week ending June 1, 1932, was 180,000 as compared with 117,900 for the corresponding week of last year.

LIVERPOOL PROVISION STOCKS.

On hand on June 1, 1932, with comparisons, estimated by Liverpool Trade Association:

	June 1, 1932.	May 1, 1932.	June 1, 1931.
Bacon, lbs.	1,189,532	1,105,776	3,479,168
Hams, lbs.	1,443,904	919,520	1,217,328
Shoulders, lbs.	55,532	33,824	45,472
Lard, steam, tons.	1,471	2,458	362
Lard, refined, tons.	1,650	2,077	736

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, June 8, 1932.

Sales of unground tankage of good grade were made at \$1.00 & 10c, basis f.o.b. New York, and at 85c & 10c at other Eastern shipping points. No recent sales of ground tankage have been reported and sellers asking prices are around \$1.40 & 10c f.o.b. New York and nearby points.

Ground dried blood is offered at \$1.25 f.o.b. New York, but there seems to be little buying interest at this price. Stocks are ample.

Producers of unground dried fish scrap have withdrawn from the market at present as far as the Virginia sellers are concerned. Recent sales were made at \$2.00 & 10c f.o.b. fish factories Virginia, for delivery if and when made, and they now prefer to fill these orders before making further sales.

Foreign sulphate of ammonia is somewhat firmer in price.

ANIMAL GLUE PRODUCTION.

Production and stocks of glues of animal origin for the quarter ending March, 1932, are reported by the Bureau of the Census as follows:

Total production of both bone and hide glue was 19,439,600 lbs. compared with 23,348,300 lbs. in the first quarter of 1931 and 29,896,800 lbs. in the same period of 1930. Of this total, hide glue in the 1932 quarter constituted 11,049,400 lbs. compared with 12,995,300 lbs. in the first quarter of the previous year and 15,229,400 lbs. in the 1930 quarter. Bone glue in the 1932 quarter totaled 9,390,200 lbs. compared with 10,353,000 lbs. a year earlier and 14,667,400 lbs. two years ago.

Stocks of all glue on hand at the end of the first quarter of 1932 totaled 68,835,700 lbs. compared with 54,991,400 lbs. in the first quarter of 1931 and 36,755,800 in the 1930 quarter. Of the 1932 stocks 49,302,400 lbs. was hide glue and 19,533,300 lbs. bone glue. Hide glue stocks in the first quarter of 1931 were 32,950,500 lbs. and in the initial quarter of 1930 these stocks totaled 19,533,100 lbs. Bone glue stocks at the end of March, 1931, amounted to 22,040,900 lbs. and in the first quarter of 1931, 17,222,700 lbs.

These totals are reported by 30 manufacturers operating 40 plants.

MEAT INSPECTION CHANGES.

Changes in the federal meat inspection service are reported officially as follows:

Inspection granted.—Jacob Zucker, 307 Callowhill st., Philadelphia, Pa.; The Great Atlantic & Pacific Tea Co., 569 Monmouth st., Jersey City, N. J.

Inspection withdrawn.—Arabi Packing Co., Inc., Arabi, La.; Louis P. Bornwasser Co., 929 Geiger st., Louisville, Ky.

Inspection extended.—Swift & Company, Jersey City, N. J., to include The St. Louis Independent Packing Co.; Wilson & Co., Cedar Rapids, Ia., to include Empire Provision & Produce Co.; Armour and Company, New York City, to include Straus & Adler.



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Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—Adverse developments featured the tallow market in the East the past week. There was more of tendency on the part of producers to dump holdings, and this carried prices into new low ground for the downward movement. During the previous week more or less difficulty was encountered in drawing bids from consumers. The result was that some 300,000 lbs. ultimately changed hands at 2½¢ f.o.b. for extra at New York, followed by sales estimated at fully 400,000 lbs. at 2½¢ f.o.b., a decline of ¾¢ from the previous week.

While consumers were inclined to take hold on a scale downward, the tendency to back away from supplies continued quite evident. As a result the market was heavy in tone at the new lows. Considerable unsettlement in other commodity markets and in financial circles had some sympathetic influence, as did also the present reports of a relatively quiet soap trade. The bulk of the pressure on tallow, it was contended, came from smaller producers who were not in a position to hold accumulated supplies.

At New York, special was quoted at 1½¢; extra, 2½¢ f.o.b.; edible, 2½¢.

At Chicago, trade in tallow was rather dull both for prompt and forward shipment. The large producers were not inclined to offer at prevailing prices for nearby or later deliveries. At Chicago, edible was quoted at 3¢; fancy, 2½¢; prime packer, 2½¢; No. 1, 2½¢; No. 2, 1½¢@1¼¢.

There was no London tallow auction this week. At Liverpool, Argentine beef tallow, June-July shipment, was unchanged at 22s 6d; Australian good mixed, June-July shipment, 3d lower at 20s.

STEARINE—While the market was quiet, prices were about steady. Some sales were reported at New York at 3.60¢. At Chicago, stearine was quiet, with oleo quoted at 3¼¢.

OLEO OIL—Trade continues moderate on the whole, and the market was about steady. At New York, extra was quoted at 5@5½¢; prime, 4¼@4½¢; lower grades, 4¢. At Chicago, demand was moderate and the market about steady, with extra quoted at 4¼¢.

See page 36 for later markets.

LARD OIL—Demand was moderate, and the market was about steady. Edible at New York was quoted at 8¼¢; extra winter, 6½¢; extra, 6¼¢; extra, No. 1, 5½¢; No. 1, 5½¢; No. 2, 5¼¢.

NEATSFOOT OIL—Demand was reported moderate, and the market was unchanged. Pure at New York was quoted at 7¼¢; extra, 6¢; No. 1, 5½¢; cold test, 11¼¢.

GREASES—No particular activity was disclosed in the grease market the past week. Some routine trading was reported, and the market, on the whole, was easier in sympathy with the lack of any outstanding demand from consumers, and the weak market in tallow. Re-

ports of comparative quietness in the soap trade were borne out by the tendency on the part of consumers to back away from supplies, even at the lower levels. As in other commodities, the prevailing low price cut little figure.

At New York, a rather wide range of prices existed, depending upon quality and seller. At New York, yellow and house were quoted as low as 1½¢, with others quoting 1¼@1½¢. A white was quoted at 1½¢ to 2¢; B white, 1½¢@1½¢; choice white for export, 2@2½¢.

At Chicago, the market was rather dull as far as greases were concerned. Smaller renderers disposed of moderate quantities at steady prices, but demand was slow. Larger producers were not inclined to offer freely for nearby or later delivery at these levels. At Chicago, choice white was quoted at 2@2½¢; A white, 2¢; B white, 1¼@1½¢; yellow, 1¼@1½¢; brown, 1½¢.

PORK AND LARD PRICES.

Average wholesale prices fresh and cured pork products, lard and compound at Chicago and New York for May, 1932, with comparisons, are reported by the U. S. Bureau of Agricultural Economics as follows:

	—Chicago.—		—New York.—	
	May, 1932.	May, 1931.	May, 1932.	May, 1931.
FRESH PORK CUTS.				
Hams.				
10-14 lbs. av.....	\$ 8.01	\$14.06	\$.....	\$17.90
Loins.				
8-10 lbs. av.....	9.06	18.04	9.80	18.92
10-12 lbs. av.....	8.84	17.24	9.65	17.70
12-15 lbs. av.....	8.15	15.80	8.84	16.22
16-22 lbs. av.....	7.51	13.92	8.15	14.72
Shoulders, N. Y. Style, Sk. No. 1.				
8-12 lbs. av.....	5.61	10.39	7.21	11.75
CURED PORK CUTS, LARD AND LARD SUBSTITUTES.				
Hams, Smoked, Regular, No. 1.				
8-10 lbs. av.....	13.00	21.44	15.00	22.25
10-12 lbs. av.....	12.62	20.38	14.34	20.75
12-14 lbs. av.....	11.75	18.50	13.56	19.75
14-16 lbs. av.....	11.75	17.75	13.56	19.00
Hams, Smoked, Regular, No. 2.				
8-10 lbs. av.....	11.75	19.50	12.66	19.00
10-12 lbs. av.....	11.75	18.50	12.05	18.00
12-14 lbs. av.....	10.62	17.50	11.46	17.00
14-16 lbs. av.....	10.50	16.62	11.46	16.50
Hams, Smoked, Skinned, No. 1.				
8-10 lbs. av.....	13.50	19.31	14.69	20.82
10-12 lbs. av.....	12.50	18.12	14.69	20.00
Hams, Smoked, Skinned, No. 2.				
8-10 lbs. av.....	12.50	17.62	12.28	17.66
10-12 lbs. av.....	11.50	16.75	12.28	17.00
Bacon, Smoked, No. 1 (Dry Cure).				
6-8 lbs. av.....	14.38	25.19	14.62	26.00
8-10 lbs. av.....	13.75	23.88	14.16	24.50
Bacon, Smoked, No. 1 (S. P. Cure).				
8-10 lbs. av.....	11.50	18.75	10.60	19.50
10-12 lbs. av.....	10.50	17.50	10.54	18.75
Picnics, Smoked, No. 1.				
4-8 lbs. av.....	7.00	11.38	8.19	12.52
Fat Backs, D. S. Cured, No. 1.				
12-14 lbs. av.....	4.87	8.31	6.38	8.50
Lard, Ref. Hardwood Tubs.				
	5.50	9.50	6.07	9.60
Lard, Substitute, Hardwood Tubs.				
	5.25	9.12	6.32	10.62
Lard, Ref., 1-lb. Cartons.				
	6.18	10.10	6.53	11.20

LARD AND GREASE EXPORTS.

Exports of lard from New York City June 1, 1932, to June 8, 1932, totaled 4,917,485 lbs.; tallow, none; greases, 200,000 lbs.; stearine, 19,200 lbs.

By-Products Markets

Chicago, June 9, 1932.

Blood.

Market is showing little life. Prices are quoted 75¢ nominal.

Unit Ammonia.

Ground and unground.....\$ @ 75¢

Digester Feed Tankage Materials.

Buyers' ideas are 75¢. Producers continue to ask 80@90¢. Little trading.

Unit Ammonia.

Unground, 11½ to 12% ammonia.....\$.75 @ .90 & 10¢
Unground, 6 to 8% ammonia..... .75 @ .90 & 10¢
Liquid stick50 @ .75

Dry Rendered Tankage.

Demand continues fair. Most interest is in low testing.

Hard pressed and exp. unground, per unit protein.....\$.25 @ .27½
Soft prod. pork, ac. grease & quality, ton @13.00
Soft prod. beef, ac. grease & quality, ton @10.00

Packinghouse Feeds.

Few sales being made. Inquiries continue fair.

Per Ton.

Digester tankage, meat meal.....\$ @25.00
Meat and bone scraps, 50%..... @25.00
Steam bone meal, special feeding @20.00
Raw bone meal for feeding..... @22.00

Fertilizer Materials.

Packers' ground 10 to 11 per cent continues to be offered at 90¢ per unit of ammonia.

High grd. ground 10@12% am..... @\$.80 & 10¢
Low grd. and ungr., 6-9% am..... @.90 & 10¢
Bone tankage, ungrd., low gd., per ton..... @11.00
Hoof meal @9.00

Bone Meals (Fertilizer Grades).

Market remains unchanged. Trading is slow.

Steam, ground, 3 & 50..... @18.00
Steam, unground, 3 & 50..... @11.00

Gelatine and Glue Stocks.

Little trading is being done. Prices are mostly nominal.

Per Ton.
Kip stock\$10.00@12.00
Calf stock 15.00@18.00
Sineus, pizles 8.00@10.00
Horn piths 18.00@27.00
Cattle jaws, skulls and knuckles..... 18.00
Hides trimmings (new style)..... 4.00@ 6.00
Hides trimmings (old style)..... 6.00@ 8.00
Pig skin scraps and trim., per lb..... 2 ¢

Horns, Bones and Hoofs.

Per Ton.
Horns, according to grade.....\$30.00@150.00
Mfg. shin bones..... 65.00@110.00
Cattle hoofs 10.00@ 12.00
Junk bones @12.00m
(Note—Foregoing prices are for mixed carloads of unsorted materials indicated above.)

Animal Hair.

Buyers showing little interest. Prices largely nominal.

Summer coil and field dried..... ¼ @ 1¢
Winter coil dried..... ¼ @ 1¢
Processed, black winter, per lb..... 4 @ 4½¢
Processed, grey, winter, per lb..... 3 @ 3½¢
Cattle, switches, each..... ¼ @ 1½¢

*According to count.

WHEN YOU WANT TO BUY.

Watch the "Wanted" and "For Sale" page for business opportunities and bargains in equipment.

Standard Seed Grades Government Announces Grading Rules for Quality and Yield

Standard grades for cotton seed have now been established by order of the Secretary of Agriculture. The grading system makes possible the determination of the quality and yield or milling value of cotton seed, and the publication of market price information, thereby enabling producers to know whether they are getting a fair price for their seed.

Grade 100 is the basis grade on which quotations will be made. From one ton of cotton seed of this grade an efficient cotton seed oil mill should be able to obtain 313 pounds of oil, 822 pounds of meal (41.3 per cent protein), 125 pounds of linters, and 640 pounds of hulls.

Grades above 100 are premium grades. These grades result either from the fact that greater quantities of oil or of protein can be obtained or that the seed is of special quality.

Grades below 100 are discount grades. These grades result from the fact that because of variety or unfavorable soil or climatic conditions the development of oil or protein has been restricted, or to the fact that the seed have deteriorated in quality through exposure or contamination.

Cotton seed, formerly a farm waste, now constitutes one of the major farm products of the Cotton Belt. The cash farm income from cotton seed in three States is second only to that from cotton lint, which ranks first of all farm products. In North Carolina, Georgia, Louisiana, Texas, and Oklahoma cotton seed ranks third or fourth in cash farm income.

The growth of the cotton seed industry has been so rapid that more attention has been given to the methods of processing and distributing cotton-seed products, than to methods of purchasing and garnering the seed. It has been generally assumed that the same quantity and quality of products could be obtained from any variety or growth of seed, provided the seed had not deteriorated or been damaged. But, about 1914 some of the more progressive of the cotton-seed crushers who realized that different lots of cottonseed varied widely in their composition initiated steps to establish a method of grading.

This work was abandoned about 1919 after a method of discounting the base price, which it was assumed would represent the value of the average of the recoverable products, had been adopted. The basis of the discounts were immaturity of the seeds, so-called damaged seeds, moisture and foreign matter. By 1924 the industry realized that these rules of purchase were equitable neither to crushers nor to producers, and at the annual convention of the Interstate Cottonseed Crushers Association held May, 1924, a resolution was passed requesting the Department of Agriculture to undertake a study of the subject with a view to establishing standard grades for cotton seed.

Intensive studies beginning in 1925 have been carried on by G. S. Meloy, Bureau of Agricultural Economics. The grades were finally established after a

two years' test by the cotton-seed industry, during which time the grades were applied successfully to more than 2,000,000 tons of seed.

MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., June 8, 1932.

Cottonseed meal market opened weak. First sales were at new low prices. September, October, and November sold at \$11.00. Before the last call, however, liquidation appeared to have been overdone and the market had a sharp rally of 20¢@40¢ a ton before the close at which September meal was salable at possibly \$11.50, and August sold on the close at \$11.30.

The rally was overdue, and the technical position of the market has been improved by the liquidation of the past few days. Conditions however are unchanged and actual meal is purchasable on basis of \$11.00 Memphis. Cake is offered in the Valley at \$9.00. Demand is extremely light, and except for short covering in the future market buying power appears to be limited. The market closed strong at the advance. Trading during the day was only fairly good in volume.

Price of cotton seed made new lows today July selling at \$8.50. The market was down across the board about 25¢. Trading was dull and there was not a great deal of interest displayed.

NINE-CENT A DAY DIET.

Syracuse, N. Y., is feeding its needy inhabitants for 9¢ per day per person. Each meal is planned carefully and is nutritious and healthful, as Mayor Marvin proved to his satisfaction by a test of several days during which time he gained 2 pounds and 4 oz.

Margarine is used at every meal instead of butter. This has caused considerable criticism from the dairy interests who feel that margarine has been given too much publicity, inasmuch as the menus have aroused considerable interest. Figures show, however, that it would cost the city \$600 a day more to put butter in the diet in place of margarine, or about \$219,000 per year.

PRODUCE EXCHANGE OFFICERS.

Annual election of officers of the New York Produce Exchange was held on June 6 with the following results: Samuel Knighton, president; Thomas F. Baker, vice president; F. H. Teller, treasurer; board of managers, two years, Carl F. Andrus, Robert W. Capps, Gerald F. Earle, Leonard C. Isbister, Clifford B. Merritt and T. R. Van Boskerck; treasurer of gratuity funds, three years, L. G. Leverich.

COTTON SEED FREIGHT CUT.

Reductions ranging from 2½ to 4¢ per 100 lbs. in freight rates on cotton seed, carlots, from some 50 points in Louisiana and Arkansas to Port Gibson, Miss., has been ordered by the Interstate Commerce Commission on complaint of the Port Gibson Oil Works, Inc.

COTTON OIL TRADING.

COTTONSEED OIL—Store oil demand at New York continued quiet, but prices ruled steady with futures. Southeast and Valley crude, last sales, 2½¢, with the market quoted at 2½¢@2½¢.

Market transactions at New York:

Friday, June 3, 1932.

Sales.	—Range—		—Closing—	
	High.	Low.	Bid.	Asked.
Spot			340 a	...
June			345 a	...
July	8	365	355 a	365
Aug.			350 a	370
Sept.			361 a	367
Oct.			365 a	372
Nov.			370 a	377
Dec.	2	381	380	375 a 382
Jan.			380 a	386

Sales, including switches, 10 contracts. Southeast crude, nominal.

Saturday, June 4, 1932.

Spot	330 a	...
June	335 a	370
July	360 a	370
Aug.	350 a	370
Sept.	365 a	375
Oct.	370 a	380
Nov.	375 a	385
Dec.	1	383 383 382 a 389
Jan.		385 a 394

Sales, including switches, 1 contract. Southeast crude, 2½¢@2½¢.

Monday, June 6, 1932.

Spot	325 a	...
June	340 a	380
July	361 a	369
Aug.	355 a	365
Sept.	360 a	369
Oct.	1	370 370 370 a
Nov.	1	370 370 370 a 380
Dec.		377 a 387
Jan.	3	385 385 385 a 387

Sales, including switches, 5 contracts. Southeast crude, unquoted.

Tuesday, June 7, 1932.

Spot	310 a	...
June	330 a	370
July	358 a	362
Aug.	350 a	370
Sept.	360 a	367
Oct.	1	365 365 366 a 370
Nov.		370 a 377
Dec.	1	380 380 375 a 382
Jan.	2	385 385 385 a 387

Sales, including switches, 4 contracts. Southeast crude, 2½¢@2½¢.

Wednesday, June 8, 1932.

Spot	325 a	...
June	340 a	...
July	2	359 359 353 a 358
Aug.		350 a 364
Sept.	1	361 361 359 a 363
Oct.		364 a 366
Nov.		370 a 375
Dec.		375 a 382
Jan.	10	385 384 384 a

Sales, including switches, 13 contracts. Southeast crude, 2½¢@2½¢.

Thursday, June 9, 1932.

Spot	320 a	...
July	355	352 352 a 357
Sept.		360 a 367
Dec.		375 a 381
Jan.		385 385 380 a 386

APRIL MARGARINE PRODUCTION.

Oleomargarine production during April, 1932, with comparisons:

	Apr. 1932.	Apr. 1931.
Uncolored	15,953,096	18,547,538
Colored	292,481	538,997
Total	16,245,577	19,086,535

Vegetable Oil Markets

WEEKLY REVIEW

Market Quiet—Prices Barely Steady—Cash Demand Moderate—Crude Holding—Lard Unsteady—Weather South Satisfactory.

Developments in the cotton oil, future market the past week were few and far between, the market moving over a narrow range in a rather quiet and featureless trade. There was some evening up in the July delivery and a mixed trade in the later months, but no important operations were under way marketwise.

With a more or less lack of selling pressure, modest commission house support was more than sufficient to maintain prices fairly well in the face of the weakness in allied and financial markets generally. Outside interest in the market continues quite limited, due more or less to the fact that there was little or nothing in the surrounding conditions to cause anyone to take hold on the constructive side. Apparently prices are sufficiently low to discourage any outside bearish operations.

The local element continued more or less against the market, but the ring crowd displayed no willingness to extend their open interests in view of lack of outside help. Owing to the persistent evidence of support, the general impression was that the latter emanated from prominent refining quarters.

Cash Trade Moderate.

Cash oil demand, as well as compound trade, was rather moderate during the week, with interest more or less routine. One thing was certain: This was that the competing position between shortening and pure lard has not improved in the least as far as the outlook for betterment in shortening trade is concerned.

In the eastern markets, lard continues relatively cheap. This is also probably true throughout the country. As a result disappointing May and June statistics would not surprise a majority in the oil trade. Recently estimates on

May consumption have been running 200,000 bbls. or less, although some would not be surprised were last month's consumption to equal the 233,000 bbls. of last year.

It is quite difficult for the majority to see any improvement in the statistical position of cotton oil for the balance of this season, and it is more or less generally conceded that it will take an important turnabout in the lard situation to materially enhance oil values. This, it is believed, is particularly true until more is known of the new cotton crop. The weather in the South the past week has continued showery, but reports in the cotton trade were to the effect that conditions generally were satisfactory.

Crude Prices Lower.

The soap kettle possibilities of cotton oil faded further the past week when extra tallow at New York sold at 2½¢ f.o.b., a new record low. Stearine was

in quiet request and was barely steady around the low point, with some sales reported at New York at 3.60¢. There was no evidence of any improvement in other oils or greases, and it was quite apparent that all of the markets were influenced adversely by the news and political developments from Washington, as well as by the uncertainty of foreign developments in the near future.

Crude markets were off slightly from the recent highs, with some sales in the Southeast and Valley at 2½¢. That figure was asked in both sections, and buyers are bidding 2½¢. Little or nothing was heard from Texas. An easing in the seed market in Memphis attracted quite a little attention around the oil ring at one time, particularly when October seed, or new crop seed, was quoted under \$10.00 per ton.

The weekly weather report said the week in general was favorable for cotton, though dryness continued locally in the Northeastern belt. Warm nights would have been helpful in a few sections, especially in the Southeast. The temperature averaged near normal in most places, and generous rains occurred in some northwestern portions of the belt. In Texas, growth was fair to very good. In Oklahoma stands and cultivation are mostly satisfactory. In the Mississippi Valley states progress was mostly good especially in Arkansas. In the eastern belt rains were helpful in Georgia, but growth was rather slow in the Southeast because of cool weather. A few areas need rain, principally northern North Carolina and parts of Tennessee.

COCOANUT OIL—Demand was reported moderate and routine throughout the week. Consumers are displaying little anxiety over supplies owing to heaviness in tallow, but offerings of coconut oil were moderate, and prices rather steady. At New York, bulk oil was quoted at 3¢; tanks, 3½¢@3¼¢; Pacific Coast tanks, 2½¢.

CORN OIL—Demand was rather moderate throughout the week, but the undertone was very steady. Prices were quoted at 2½¢@3¢ f.o.b. Chicago.

SOYA BEAN OIL—Interest was rather limited, but a steady tone prevailed. Tanks at New York were

SOUTHERN MARKETS

(Special Wire to The National Provisioner.)

New Orleans, La., June 9, 1932.—Cotton oil prices ¼¢ lb. down all around; demand limited. Crude barely steady at 2½¢ lb. for Texas and 2½¢ lb. for Valley, with a few sales daily. Bleachable dull at 3.20¢ lb. loose New Orleans. With lard considerably below parity of cotton oil and July liquidations of contracts proceeding, market may gradually work lower, especially if after planting seed receipts prove liberal as expected.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., June 9, 1932.—Crude cottonseed oil 2½¢ lb.; forty-one per cent protein cottonseed meal, \$11.25; loose cottonseed hulls, \$1.00.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., June 9, 1932.—Prime cottonseed oil, 2½¢@2¼¢; forty-three per cent meal, \$16.00; hulls, \$5.00; mill run linters, .65@3¼¢.



Many of the leading packers and wholesalers of the middle west, east, and south are selling Mistletoe. Let us refer you to some of them.

G. H. Hammond Company
Chicago, Illinois

HAMMOND'S
Mistletoe
MARGARINE

quoted at 3@3½c; tanks, f.o.b. western mills, 2.65@2.80c.

PALM OIL—Little or no activity was in evidence in this quarter, but the market held fairly steady considering the weakness in tallow. Offerings of palm oil were moderate, but consumers continued to mark time. At New York, spot Nigre was quoted at 3@3½c; shipment Nigre, 2.80c; spot Lagos, 3½c; shipment Lagos, 3c; 12½ per cent acid for shipment, 2.80c; 20 per cent softs, 2½c.

OLIVE OIL FOOTS—Demand was slow throughout the week, but there was no pressure of supplies on the market. Spot and shipment held steadily at New York at 4½@5c.

RUBBERSEED OIL—Market nominal.

SESAME OIL—Market nominal.

PEANUT OIL—Consumer interest was small and more or less routine, and the market was nominal at 2½c tanks f.o.b. southern mills.

MAY FEDERAL SLAUGHTERS.

More hogs but fewer cattle, sheep and calves were slaughtered under federal inspection in May, 1932, than in the same month a year ago, according to the U. S. Bureau of Agricultural Economics:

	Cattle.	Calves.	Sheep & lambs.	Swine.
Baltimore	6,729	2,125	3,468	61,205
Buffalo	7,030	3,102	6,643	62,630
Chicago	102,782	34,274	246,798	502,430
Cincinnati	13,209	7,958	11,788	80,842
Cleveland	2,752	5,084	(2)	44,878
Denver	6,267	1,390	(2)	42,062
Detroit	6,409	8,749	7,580	74,917
Fort Worth	18,093	11,775	113,327	25,821
Kansas City	49,270	21,084	138,367	352,868
Los Angeles	9,233	2,399	26,022	32,390
Millwaukee	13,635	47,057	4,386	71,937
National				
Stock Yds.	25,869	18,033	55,157	152,711
New York	34,537	57,527	244,501	(2)
Omaha	67,954	4,066	127,833	225,972
Philadelphia	5,290	8,233	21,447	80,181
St. Louis	11,123	10,942	8,442	175,540
Sioux City	25,613	1,060	36,866	87,750
So. St. Joseph	20,566	5,938	(2)	100,511
So. St. Paul	35,131	40,063	23,690	136,116
Wichita	5,673	1,832	13,152	78,785
All other stations	148,865	98,905	354,085	1,550,915
Total:				
May, 1932	616,063	396,775	1,443,612	3,940,470
May, 1931	703,624	424,862	1,444,422	3,406,134
11 mos. ended				
May '32	7,336,449	4,210,778	17,131,115	42,532,559
11 mos. ended				
May '31	7,541,801	4,315,061	15,784,297	40,769,385
New York				
Brooklyn				
Jersey City				
& Newark (1)	43,107	66,012	297,914	189,963

Horses slaughtered under federal inspection in May, 1932, totaled 4,671 compared with 6,345 in the same month a year ago. For the eleven months ended with May, 1932, slaughter totaled 51,948 head compared with 125,481 in the period ended May, 1931.

(1) The slaughter figures in this group of cities are included in the figures above for "New York" and "all other stations" and are combined here to show total in the Greater New York District.

(2) Included in totals for "all other stations."

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Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Hog products were quiet and steady the latter part of the week on a mixed trade, steadiness hogs and reports indicating a decreasing number of hogs in Iowa this fall and winter. Cash trade is fairly good.

Cottonseed Oil.

Cotton oil is quiet and featureless. There has been some July evening up, but trade is awaiting government report Saturday. Southeast and Valley crude 2½@2½c. Cash trade moderate. Rainy weather continues in South.

Quotations on bleachable cottonseed oil at New York Friday noon were:

June, \$3.20 bid; July, \$3.55@3.60; Aug., \$3.55@3.70; Sept., \$3.61@3.70; Oct., \$3.65@3.71; Nov., \$3.70@3.79; Dec., \$3.75@3.81; Jan., \$3.82@3.88. Prime summer yellow unquoted.

Tallow.

Tallow, extra, 2½c f.o.b.

Stearine.

Stearine, 3.60c.

Friday's Lard Markets.

New York, June 10, 1932. — Lard, prime western, \$4.25@4.35; middle western, \$4.15@4.25; city, 3½@3½c; refined continent, 4½c; South American, 4½c; Brazil kegs, 5½c; compound, 5½@6c.

DANISH BACON EXPORTS.

Exports of Danish bacon for the week ended June 4, 1932, amounted to 9,534 metric tons, compared with 8,804 metric tons last week, and 7,023 metric tons for the same period last year.

Profit or Loss?

Only when a buyer or seller of meat products knows the market does he buy or sell intelligently.

If a buyer makes ¼c per pound on a car of product he has saved \$87.50.

If he makes ¼c a pound on a car, he has made \$75.00.

The same is true of the seller. If he knows the market, and gets the market price, he saves anywhere from \$37.50 to \$150.00 a car. If the difference is as much as 1c a pound, he saves \$300 on a car.

If you get THE NATIONAL PROVISIONER DAILY MARKET SERVICE you know the market. You neither buy nor sell blindly.

A fractional saving on one car of product will pay for this service for an entire year. If you want full information, clip this coupon and send it with your name and address to THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

DENVER PACKER INSURES MEN.

Sixty-nine employees of the K. and B. Packing & Provision Co., Denver, Colo., have recently been covered with life insurance in amounts ranging from \$1,000 to \$2,500, through a group policy issued by the Prudential Insurance Company of America. The insurance granted to each individual worker is to be determined by the rank or position held and the policy, which involves a total coverage of \$78,000, is of the contributory type, the employees themselves paying a part of the premiums and the company assuming the remainder of the expense.

U. S. INSPECTED HOG KILL.

Inspected hog kill at 8 points during week ended Friday, June 5, 1932, as reported to THE NATIONAL PROVISIONER:

	Week ended June 5.	Prev. week.	Cur. week.
Chicago	113,131	119,049	106,067
Kansas City, Kan.	71,132	84,765	41,885
Omaha	50,065	54,468	38,771
St. Louis & East St. Louis	67,478	78,847	47,869
Sioux City	19,065	20,857	28,418
St. Paul	27,987	33,128	28,531
St. Joseph	19,549	20,783	19,545
New York and J. C.	28,260	28,022	27,736
Total	396,707	430,948	326,191

MEAT IMPORTS AT NEW YORK.

Principal meat imports at New York for the week ended June 3, 1932:

Point of origin.	Commodity.	Amount.
Argentina—Canned corned beef	45,000 lbs.
Canada—Bacon	2,909 lbs.
Canada—Sweet pickled ham	15,000 lbs.
Canada—Calf livers	40 lbs.
Germany—Sausage	4,764 lbs.
Germany—Bacon	68 lbs.
Germany—Ham	4,572 lbs.
Holland—Ham	2,298 lbs.
Italy—Sausage	1,632 lbs.
Italy—Ham	864 lbs.

WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports, week ended June 4, 1932:

Week ending	New York.	Boston.	Phila.
June 4, 1932	4,868
May 28, 1932	6,758	1,250
May 21, 1932	8,752
May 14, 1932	3,356	1,262	13,000
	251,074	39,861	131,968
June 6, 1931	30,895	442
May 30, 1931	20,517	14,004	18,984
	347,220	41,721	165,944

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the five days ended June 4, 1932, were 2,454,000 lbs.; previous week, 2,308,000 lbs.; same week last year, 4,112,000 lbs.; from January 1 to June 4 this year, 81,776,000 lbs.; same period a year ago, 84,894,000 lbs.

Shipments of hides from Chicago for the five days ended June 4, 1932, were 3,942,000 lbs.; previous week, 4,976,000 lbs.; same week last year, 3,103,000 lbs.; from January 1 to June 4 this year, 105,249,000 lbs.; same period a year ago, 62,594,000 lbs.

HULL OIL MARKETS.

Hull, England, June 8, 1932.—(By Cable.)—Refined cottonseed oil, 21s 9d; Egyptian crude cottonseed oil, 19s 6d.

Hide and Skin Markets

Chicago.

PACKER HIDES—A very dull week passed in the packer hide market. Tanners have shown no interest in the market, this being an in-between season so far as shoe production is concerned. The leather market, in general, remains dull. A better movement has been reported recently on sole leather in the East, but prices have been unsatisfactory to tanners. Shoe production is expected to get under way for the fall run later this month, or at least early in July. Some improvement looked for in leather market at that time.

Trading in the domestic market was at a standstill this week. The only business reported was the sale by an outside packer of couple cars native steers, generally thought to have no particular bearing on the packer market. There appears to be no dispute between buyers and sellers regarding prices, and the general impression is that any further decline in prices would not result in any movement in volume. Prices are quoted nominally on the basis of last sales, with offerings reported on that basis.

Native steers last sold at 4½c, and extreme native steers on same basis, for April-May take-off.

Last sales of April-May butt branded steers were at 4½c; Colorados, 3½c. Heavy Texas steers, same dating, last moved at 4½c; light Texas steers, 3½c; extreme light Texas steers, 4c.

Light native cows last sold at 4½c. Heavy native cows were last moved at 3½c, but packers' ideas are 4c, on parity with branded cows, which last sold at 4c for April-May take-off.

Native bulls last sold at 2½c for April forward take-off; branded bulls 2½c, nom.

SMALL PACKER HIDES—Market remains inactive so far as open trading is concerned, and prices are quoted in a nominal way around 4c for all-weight native steers and cows and 3½c@3¾c for branded. Couple small lots dating prior to May have been moved recently.

An outside independent packer sold couple cars May native steers this week on confidential terms, credited in some directions as 3¾c.

FOREIGN WET SALTED HIDES—South American market moderately active, with a slight improvement in selling prices. At the opening of the week, 4,000 LaPlata steers sold to Europe equal to 4-7/16c, c.i.f. New York, as against \$13.50 gold or 4½c paid last week; 8,000 Argentine steers followed equal to 4-5/16c. Later, 4,000 Smithfield steers went to England, and 4,000 Wilson steers to Germany, all at \$14.00, equal to 4-7/16c, c.i.f. New York.

COUNTRY HIDES—Demand for country hides is very light, tanners buying only when absolutely necessary despite the low prices. Dealers, on the other hand, are not anxious to sell at these levels and only occasional distress lots are moving. Quotations are mostly nominal. All-weights quoted 3@3¾c, selected, delivered, some not quoting over 3c. Heavy steers and cows 2½c nom. Buff weights 3@3¾c, nom. Extremes quoted 3½@4c nom., with no interest shown in offerings at 4c. Bulls about 2c, nom. All-weight branded 2@2½c, flat, less Chicago freight.

CALFSKINS—Most of the trading recently on packer calfskins has been on confidential terms. As previously reported, two packers recently sold 60,000 or more May calfskins on undisclosed terms, which the trade in general are inclined to accept as 4½c for 9½-lb. and down, and 7½c for 9½/15-lb., for Chicago, St. Paul and St. Louis take-off, with 4½c paid for calf from a very light average point. Some St. Paul Mar-Apr. calf moved on private terms.

A car Chicago city calfskins, 8/10-lb., sold last week at 4c, an advance of ¼c; however, couple cars sold this week at the former price of 3¾c, and a car 10/15-lb. at 5½c, steady. Car Detroit city calf, 9½-lb. and down, sold at 3¾c. Outside cities, 8/15-lb., quoted 4½@4¾c; mixed cities and countries around 4c; straight countries, 3@3¾c. Chicago city light calf and deacons last sold at 3½c, and some Detroit light calf sold this week same basis.

KIPSKINS—Last trading in packer kipskins was at 5½c for May northern natives and 5c for southern; over-weights sold at same time at 4½c for April-May northern and 4c for March.

Chicago city kipskins quotable around 4½c, with last sale at 4½c some time back. Outside cities 4½@4¾c; mixed cities and countries, 3¾@4c; straight countries, 3@3¾c.

Packer regular slunks, May production, last sold at 3½c.

HORSEHIDES—Market slow, with only an occasional car moving. Choice city renderers quoted \$1.60@1.75, and mixed city and country lots \$1.25@1.50.

SHEEPSKINS—Dry pelts continue easy at 5@5½c for full wools, short wools not wanted. Packer shearings being offered more freely, with prices shaded a bit; one packer sold couple cars this week at 15c for No. 1's, 12½c for No. 2's, and 7½c for fresh clips; sales reported in other directions at 17½c for No. 1's, 10c for No. 2's and 7½c for clips. Pickled skins about unchanged, with winter stocks quoted 75c @ \$1.00 per doz. nom., and June lambs higher in a nominal way. One packer sold a car pickled spring lambs at \$1.25 for ribby and \$2.25 for blind ribby lambs, steady prices. New York market on winter skins quoted 90c@1.00 per doz., nom. California spring lamb pelts recently sold 8@10c. Outside small packer wool pelts quoted 35@40c, with about 6,000 reported at 40c.

New York.

PACKER HIDES—Market inactive and quoted nominally unchanged. Last trading was in May production by one packer at 4½c for native and butt branded steers and 3¾c for Colorados; other packers holding May hides.

COUNTRY HIDES—Market dull and prices mostly nominal. Eastern all-weights quoted 2½@3c. Buff weights about 3c, selected. Middle western extremes reported available at 3½c.

CALFSKINS—Calfskin market appears steady. Two cars collectors' 5-7's sold at 35c, steady, with 45c last paid for packers' skins; 10,000 collectors' 7-9's also reported at 50c and 52½c, with packers' skins last moving at 60c; 9-12's quoted \$1.07½@1.15 last paid. Veal kips 12/17 lb. quoted \$1.20@1.30, nom.; 17 lb. up around \$1.75 nom.

N. Y. HIDE EXCHANGE FUTURES.

Saturday, June 4, 1932—Old Contracts—Close: June 3.75b; Sept. 4.22 @4.29; Dec. 4.85@5.00; Mar. 5.30@5.40. No sales.

New—Close: June 3.75n; Sept. 4.10n; Dec. 4.90n; Mar. 5.30b. No sales.

Monday, June 6, 1932—Old Contracts—Close: June 3.70b; Sept. 4.10b; Dec. 4.65b; Mar. 5.10 sale. Sales 6 lots.

New—Close: June 3.70n; Sept. 4.00n; Dec. 4.70n; Mar. 5.20b. No sales.

Tuesday, June 7, 1932—Old Contracts—Close: June 3.65@3.70; Sept. 4.05 sale; Dec. 4.65@4.70; Mar. 5.10b. Sales 31 lots.

New—Close: June 3.65n; Sept. 3.95n; Dec. 4.65n; Mar. 5.10@5.20. Sales 5 lots.

Wednesday, June 8, 1932—Old Contracts—Close: June 3.55 sale; Sept. 3.85 sale; Dec. 4.40@4.45; Mar. 4.95n. Sales 44 lots.

New—Close: June 3.55n; Sept. 3.75n; Dec. 4.45n; Mar. 4.99 sale. Sales 11 lots.

Thursday, June 9, 1932—Old Contracts—Close: June 3.40b; Sept. 3.74 sale; Dec. 4.20@4.30; Mar. 4.75n. Sales 58 lots.

New—Close: June 3.40n; Sept. 3.65n; Dec. 4.25n; Mar. 4.80@4.87. Sales 12 lots.

Friday, June 9, 1932—Old Contracts—Close: June 3.45@3.60; Sept. 3.47 sale; Dec. 4.20b; Mar. 4.75n. Sales 34 lots.

New Contracts—Close: June 3.45n; Sept. 3.65n; Dec. 4.25 sale; Mar. 4.80 sale. Sales 14 lots.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended June 10, 1932, with comparisons, are reported as follows:

	PACKER HIDES.		Cor. week, 1931.
	Week ended June 10.	Prev. week.	
Spr. nat. str.	5 @ 5½n	5 @ 5½n	11 @ 11½n
Hvy. nat. str.	@ 4½	@ 4½	@ 10
Hvy. Tex. str.	@ 4½	@ 4½	@ 10n
Hvy. butt brand'd str.	@ 4½	@ 4½	@ 10
Hvy. Col. str.	@ 4½	@ 4½	@ 9½
Ex-light Tex. str.	@ 4	@ 4	@ 9n
Brnd'd cows.	@ 4	@ 4	@ 9
Hvy. nat. cows	3½@4	3½@4	@ 9n
Lt. nat. cows.	@ 4½	@ 4½	@ 10
Nat. bulls	@ 2½	@ 2½	5½@6n
Brnd'd bulls	2½@2½n	@ 2½n	4½@5½
Calfskins	5½@6n	5½@6n	13½@18ax
Kips, nat...	@ 5½	@ 5½	@ 12½
Kips, ov-wt.	@ 4½	@ 4½	@ 11
Kips, brnd'd.	@ 4n	@ 4n	@ 9
Stunks, reg.	@ 32½	@ 32½	@ 30ax
Stunks, hrls.	20 @ 25	20 @ 25	20 @ 30n

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

Nat. all-wts.	@ 4n	@ 4n	@ 9½
Branded	3½@3½n	3½@3½n	@ 8½
Nat. bulls	@ 2½n	@ 2½n	5½@5½n
Brnd'd bulls	@ 2½n	@ 2½n	4½@4½n
Calfskins	4½@4½n	4½@4½n	12½@13n
Kips	@ 4½n	@ 4½n	11@11½n
Stunks, reg.	@ 30	@ 30	@ 27½
Stunks, hrls.	@ 20	@ 20	@ 20

COUNTRY HIDES.

Hvy. steers...	@ 2½n	@ 2½n	@ 6ax
Hvy. cows...	@ 2½n	@ 2½n	@ 6ax
Bufs	3 @ 3½n	3 @ 3½n	@ 6½
Extremes	3½@4n	3½@4n	@ 8½
Bulls	@ 2n	@ 2n	4 @ 4½
Calfskins	3 @ 3½	3 @ 3½	@ 9
Kips	3 @ 3½	3 @ 3½	8 @ 8½
Light calf	.15 @ 20n	15 @ 20n	40 @ 50
Deacons	.15 @ 20n	15 @ 20n	40 @ 50
Stunks, reg.	@ 10n	@ 10n	25 @ 35
Stunks, hrls.	@ 5n	@ 5n	5 @ 10n
Horsehides	1.25@1.75	1.25@1.75	2.00@3.50

SHEEPSKINS.

Pkr. lambs...	@ 40	35 @ 40	
Sml. pkr.			
Lambs	.25 @ 40	35 @ 40	
Pkr. shearings	17½ @ 20	40 @ 40½	
Dry pelts	5 @ 5½	5 @ 5½	8½ @ 9

Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Ill., June 9, 1932.

CATTLE—Compared with week ago: Fed steers and yearlings, steady to 25c higher, light steers and yearlings showing advance. It was largely a steer and yearling run. Extreme top light and weighty steers, \$7.65; best long yearlings, \$7.60. There were very few heavy steers above \$7.25, strictly choice 1,588-lb. averages at that price; bulk steers, \$5.75@7.25; grassy kinds, \$5.25 down to \$4.00; yearling heifers, 25@40c higher, edge off late. Butcher heifers, unless grassy, shared yearling advance; grain-fed cows firm; grassy kinds, weak to 25c lower, a seasonal trend; cutters steady; bulls, 10@15c higher; vealers, mostly 50c higher. Yearling heifers topped at \$6.75; bulk better grades, \$6.25@6.50; choice vealers, mostly \$6.50@7.00.

HOGS—Compared with one week ago: Market steady to weak; pigs, light lights and packing sows, strong to 10c higher. Market early in week was highest in more than two weeks. Week's top, \$3.60; late top, \$3.55; late bulk, 180 to 220 lbs., \$3.40@3.50; 230 to 260 lbs., \$3.30@3.40; 270 to 325 lbs., \$3.10@3.35; 340 to 420 lbs., \$3.05@3.10; 140 to 170 lbs., \$3.15@3.35; plain lots, \$3.10 down; pigs, \$2.85@3.15; culls, down to \$2.00; packing sows, \$2.60@2.85; smooth lightweights, to \$3.00; heavies, \$2.55 down.

SHEEP—Compared with week ago: Fat lambs, mostly steady, week's early sharp advance entirely erased; yearlings, 25@50c lower. Fat ewes were barely steady, expanded receipts and top-heaviness causing the plunge which started late Tuesday. Closing bulks follow: Good to choice native lambs, \$6.00@6.50; few, \$6.75 and \$7.00; week's early peak, \$7.75; good 75-lb. Idaho's, first of season, \$6.25, moderately sorted; native bucks, \$5.00@5.50; throwouts, \$4.00@5.00; fed yearlings, \$4.00@5.00; grassy kinds down to \$3.00 and below; slaughter ewes, \$1.25@2.00; few choice lightweights, \$2.25.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., June 9, 1932.

CATTLE—A stronger undertone features the fat steer and yearling trade, and choice heavies are strong to 25c higher. Others are 25@40c over a week ago. Prime 1,057-lb. long yearlings

scored \$7.65 for the week's top, while several choice lots scaling 921 to 1,292 lbs. went at \$7.00@7.50. Bulk of the fed offerings cashed at \$5.50@6.90, while plain Texas grassers brought \$3.85@5.00. Light mixed yearlings and fed heifers advanced around 15c, but slaughter cows held about steady. Bulls are 10@15c under a week ago. Vealers are steady, with the extreme top at \$6.00.

HOGS—Trade in hogs ruled rather uneven with a weak to lower trend prevailing in prices. Closing values are mostly 5@10c lower on weights below 220 lbs., while heavier weights are 10@20c off, with extreme heavies showing the full loss. Shipping demand has been narrow, and the late top rested at \$3.10 on choice 180- to 210-lb. weights. Packers stopped at \$3.05, while bulk of the good to choice 170- to 260-lb. weights went from \$2.90@3.05. Heavier weights were slow, with \$2.65@2.90 taking the better grades of 270- to 350-lb. butchers. Most of the 140- to 160-lb. weights cleared from \$2.65@2.95. Packing sows at \$2.10@2.50.

SHEEP—Fat lambs advanced sharply at the week's opening. A part of the gain was lost later, and final values are mostly 25c over a week ago. The week's top reached \$6.50, but at the close best offered sold at \$6.10, with others at \$5.75@6.00. Yearlings are weak to 10c lower, with \$4.50@4.90 taking the late bulk, although choice lots made \$5.15 earlier in the week. Mature sheep held steady, with most of the fat ewes selling at \$1.25@1.50; Texas wethers, \$1.75.

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, June 9, 1932.

CATTLE—Prices were uneven in cattle the current week, with most classes showing strength. Compared with week ago: Steers, mixed yearlings and heifers, 25@50c higher; cow stuff and bulls, steady; vealers, steady to 25c lower. Top for 1,244-lb. matured steers and 996-lb. yearlings, \$7.00, with bulk of all steers \$5.00@6.50; bulk good kinds, \$6.00@6.65. Top mixed yearlings scored \$6.65; best straight heifers, \$6.50; most good and choice mixed yearling and heifer, \$5.60@6.50; medium fleshed kinds, \$4.75@5.50. Cows sold largely at \$2.75@3.50, with a top of \$4.50. Low cutters were most numerous at \$1.25@1.75. Top sausage bulls closed at \$2.75; best vealers, \$5.50.

HOGS—A slight upturn early in the week was erased, and hog values finished 5@15c lower for the Thursday to Thursday period. Top was placed at \$3.30 on Thursday; bulk, \$3.10@3.30; sows, \$2.35@2.60.

SHEEP—Fat lamb values finished steady to 25c higher than a week ago after a sharp advance during the first half of the week. A practical top of \$7.35 was paid on Tuesday, while bulk centered at \$6.25@6.75 on Thursday. Throwouts scored \$3.50; fat ewes, \$1.00@1.50.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., June 9, 1932.

CATTLE—Fed steers and yearlings met with an uneven market all through the week, yearlings being in broad demand and active at stronger prices. Week's upturn measuring 25@50c. Weighty steers and medium weights lost most of the strength shown early in week and closed steady to 25c higher than a week earlier. Light heifers advanced 25@50c; other she stock little changed. Bulls advanced 10@15c, and vealers were steady to weak. Choice yearlings sold up to \$7.10; medium weights, \$7.25, the week's top price. A number of loads of weighty steers sold at \$6.75@7.00. Choice 810-lb. heifers, \$6.00.

HOGS—Comparisons Thursday with Thursday show hog prices uneven; light lights, 5@10c higher; others, 5@20c lower. Thursday's top held at \$3.00. Bulks: All weights, good and choice grade, \$2.65@3.00; packing sows, \$2.35@2.50; pigs, \$1.75@2.25; stags, \$2.00@2.50.

SHEEP—Market on lambs and yearlings for the period was quoted weak to 25c lower; matured sheep steady. Thursday's bulk sorted natives, range lambs, fed clipped and fed woolled, \$5.75@6.00; best yearlings, \$4.50; choice, up to \$4.75; good and choice ewes, \$1.25@1.50.

SIoux CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., June 9, 1932.

CATTLE—Slaughter steer and yearling values advanced 25c to mostly 50c in response to active buying competition this week. Choice medium weight beefs reached \$7.00, long yearlings sold up to \$6.85, and the majority turned at \$5.00@6.50. Heifers shared the steer and yearling gains. Better grade cows strengthened, and grassy kinds closed about steady. Load lots choice light heifers moved at \$5.75@6.00, cows bulked at \$3.00@4.25, and low cutters and cutters sold largely at \$1.50@2.50. Bulls closed 25c higher as medium grades turned largely at \$2.35@2.60. Vealers ruled 50c higher, and all interests paid up to \$6.00.

HOGS—Moderate receipts of hogs about met trade requirements, and only minor price changes were recorded for the week. Compared with last Thursday, most classes were on a steady basis. Thursday's top rested at \$3.00, with bulk 180- to 250-lb. weights \$2.85@3.00; 250 to 350 lbs., \$2.65@2.85; 140- to 170-lb. averages, \$2.50@2.75; packing sows, \$2.25@2.60.

SHEEP—Early strength lacked sup-

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port and slaughter classes ruled weak to fully 25c lower than last Thursday. The late bulk of limited fat lamb receipts sold \$5.75@6.00; late top, \$6.00; week's top, \$6.50. Most clipped yearlings brought \$4.40@4.65. Slaughter ewes remained largely nominal, with strictly choice shorn handyweights quoted up to \$1.50.

ST. PAUL

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

So. St. Paul, Minn., June 8, 1932.

CATTLE—Stimulated by smaller receipts here and higher outside trends, fed steers and fat she stock worked 25c to in spots 50c higher for the week. Choice yearlings reached \$7.00; matured steers, \$6.75; bulk all weights, \$5.50@6.50; beef cows, \$3.00@4.00; heifers, \$4.00@5.25; yearlings, to \$6.25; cutters, largely \$1.75@2.50; medium grade bulls, \$2.50 down; vealers, steady at \$3.50@6.00.

HOGS—An unevenly steady 5@10c lower market featured in the hog house, better 150- to 230-lb. butchers selling at \$3.00@3.10; 230 to 340 lbs., \$2.65@3.00; desirable pigs, \$2.50@2.75; packing sows, \$2.25@2.50.

SHEEP—Fat lamb values worked around 50c higher, best natives selling today at \$6.25. Choice Oregon lambs reached \$7.00; yearlings, \$5.00 down; ewes, \$1.50 down.

ST. JOSEPH

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, Mo., June 9, 1932.

CATTLE—Cattle prices have made a good recovery, lighter weights being fully 50c, and in extremes, 75c higher than a week ago. Heavier steers, 1,200 lbs. and above, are from 25@50c higher. Cows show very little change; bulls 10@15c higher; vealers, steady; calves, strong to 50c up. Four loads of choice, 1,151-lb. steers brought \$7.40 as the highest top for two months. Other best finished steers \$6.85@7.00; bulk steers and long yearlings, \$5.50@6.60. Choice straight heifers brought \$5.80 and \$5.85, and best mixed yearlings \$6.25@6.40; bulk light yearlings, \$5.00@6.00; best heavy cows, \$4.50 and \$4.75; bulk beef cows, \$3.00@4.25; cutter grades, \$1.50@2.50; most medium bulls, \$2.00@2.40; top vealers, \$5.00; bulk calves, \$3.50@5.00.

HOGS—Hog market is 10@25c lower, with heavies showing the maximum decline, sows remaining unchanged. Top today was \$3.05, although a part load to shippers brought \$3.10. Bulk good and choice hogs, 160 to 300 lbs., \$2.75@3.00; light lights, \$2.25@2.90; medium and scurvy kinds, \$2.25@2.75; top sows, \$2.60; bulk, \$2.25@2.50.

SHEEP—Highest prices in several weeks prevailed early, but subsequent bearishness erased all gain. Top lambs brought \$6.50 and best yearlings \$5.25

early; late top lambs, \$6.00; bulk \$5.50@5.75; yearlings, \$4.50@4.75; choice yearlings, \$5.00; a few slaughter ewes, \$1.25@2.00.

CORN BELT DIRECT TRADING.

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., June 9, 1932.

Price changes in hogs the past week at 21 concentration yards and 7 packing plants in Iowa and Minnesota were small. The undertone on late sessions was slightly stronger and closing prices were 5c higher than last Thursday. Late bulk good to choice 180- to 230-lb. weights, \$2.85@3.10; long haul consignments, \$3.15; most 240 to 280 lbs., \$2.70@3.00; big weight butchers, down to \$2.50; bulk good packing sows, \$2.10@2.50; lightweight, occasionally \$2.55, slightly higher in spots.

Receipts of hogs unloaded daily at these 21 concentration yards and 7 packing plants for week ended June 9, 1932, with comparisons:

	This week.	Last week.
Friday, June 3.....	26,300	25,800
Saturday, June 4.....	21,900	22,900
Monday, June 6.....	44,200	Holiday
Tuesday, June 7.....	14,800	58,100
Wednesday, June 8.....	19,800	21,400
Thursday, June 9.....	24,400	25,500

Unless otherwise noted, price quotations are based on transactions covering deliveries showing neither excessive weight shrinkage nor fills.

CANADIAN LIVESTOCK PRICES.

Leading Canadian centers top livestock price summary, week ended June 2, 1932, with comparisons, reported by Dominion Live Stock Branch:

BUTCHER STEERS.

Up to 1,050 lbs.

	Week ended June 2.	Prev. week.	Same week, 1931.
Toronto.....	\$ 7.00	\$ 6.25	\$ 6.60
Montreal.....	6.15	5.85	6.00
Winnipeg.....	6.00	5.75	5.70
Calgary.....	5.25	5.25	5.00
Edmonton.....	5.50	5.00	5.00
Prince Albert.....	4.50	4.25	4.25
Moose Jaw.....	5.25	5.00	5.00
Saskatoon.....	5.25	5.25	4.50

VEAL CALVES.

	\$ 6.50	\$ 7.00	\$ 8.50
Toronto.....	5.00	4.25	7.00
Montreal.....	5.50	4.00	8.00
Winnipeg.....	5.50	6.50	8.50
Calgary.....	5.50	5.50	7.50
Edmonton.....	5.50	5.50	5.50
Prince Albert.....	5.50	5.50	6.00
Moose Jaw.....	4.50	4.50	5.00
Saskatoon.....	4.50	4.50	5.00

SELECT BACON HOGS.

	\$8.10	\$ 4.90	\$ 9.25
Toronto.....	4.90	5.00	9.50
Montreal.....	4.50	4.20	8.00
Winnipeg.....	4.10	3.75	7.00
Calgary.....	4.10	3.75	7.00
Edmonton.....	4.05	3.90	7.25
Prince Albert.....	4.20	3.90	7.70
Moose Jaw.....	4.20	3.90	7.70
Saskatoon.....	4.20	3.90	7.70

GOOD LAMBS.

	\$10.50	\$12.00	\$13.00
Toronto.....	12.50	12.00	14.00
Montreal.....	9.00	9.00	12.00
Winnipeg.....	8.00	7.00	11.00
Calgary.....	9.00	10.00	10.50
Edmonton.....	9.00	9.00	9.00
Prince Albert.....	7.00	7.00	9.00
Moose Jaw.....	7.00	7.00	9.00
Saskatoon.....	7.00	7.00	9.00

*Off cars. All others on fed and watered basis.

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at 14 centers for the week ended June 4, 1932, with comparisons:

CATTLE.

	Week ended, June 4.	Prev. week.	Cor. week, 1931.
Chicago.....	20,268	26,073	28,785
Kansas City.....	14,172	14,633	13,183
Omaha.....	12,230	19,325	17,047
St. Louis.....	9,075	13,676	6,544
St. Joseph.....	5,520	6,528	6,924
Sioux City.....	4,845	7,497	7,872
Wichita.....	1,854	1,890	1,480
Port Worth.....	1,265	4,279	4,825
Philadelphia.....	1,157	1,527	1,305
Indianapolis.....	1,157	1,527	1,305
New York & Jersey City.....	7,732	10,370	8,526
Oklahoma City.....	1,937	3,949	2,795
Cincinnati.....	3,240	3,462	3,825
Denver.....	2,868	2,356	2,020
Total.....	81,172	117,354	108,400

HOGS.

	Week ended, June 4.	Prev. week.	Cor. week, 1931.
Chicago.....	96,951	117,467	110,531
Kansas City.....	24,563	33,360	18,558
Omaha.....	46,399	59,389	45,464
St. Louis.....	33,205	52,422	37,161
St. Joseph.....	18,851	22,703	21,327
Sioux City.....	19,118	20,956	22,435
Wichita.....	15,389	16,402	5,333
Port Worth.....	4,179	3,412	3,412
Philadelphia.....	17,480	19,491	12,241
Indianapolis.....	22,470	28,300	24,842
New York & Jersey City.....	40,928	40,603	40,498
Oklahoma City.....	5,774	9,329	4,688
Cincinnati.....	19,333	17,012	17,911
Denver.....	12,157	11,939	8,276
Total.....	372,622	453,590	370,079

SHEEP.

	Week ended, June 4.	Prev. week.	Cor. week, 1931.
Chicago.....	48,300	68,474	77,934
Kansas City.....	29,094	33,774	33,392
Omaha.....	23,504	30,205	36,353
St. Louis.....	18,479	21,998	26,534
St. Joseph.....	17,311	24,315	27,952
Sioux City.....	5,768	6,087	12,068
Wichita.....	2,787	2,999	3,685
Port Worth.....	2,787	26,548	46,910
Philadelphia.....	5,975	8,439	5,781
Indianapolis.....	836	923	1,648
New York & Jersey City.....	66,277	70,623	80,197
Oklahoma City.....	3,944	4,477	5,010
Cincinnati.....	4,468	4,604	5,565
Denver.....	5,231	4,601	4,342
Total.....	231,974	318,097	368,311

LIVESTOCK COST AND YIELD.

Kinds of livestock slaughtered and yield in per cent and pounds for April, 1932, with comparisons, are reported as follows by the U. S. Bureau of Agricultural Economics:

	Apr., 1932.	Apr., 1931.	Mar., 1932.
Av. live cost per 100 lbs.:			
Cattle.....	\$ 6.61	\$ 5.03	\$ 5.13
Calves.....	7.39	5.43	4.97
Swine.....	7.28	4.21	3.80
Sheep and lambs.....	8.39	6.71	6.32
Av. yield:			
Cattle.....	56.22	55.56	56.22
Calves.....	58.47	58.04	58.44
Swine.....	76.57	75.60	75.99
Sheep and lambs.....	47.00	45.85	46.59
Av. live weight:			
Cattle.....	958.09	937.50	936.05
Calves.....	158.62	160.85	160.84
Swine.....	234.99	227.90	228.94
Sheep and lambs.....	83.57	85.69	84.51
Classification:			
Cattle—			
Steers.....	56.80	56.68	58.59
Bulls and stags.....	3.08	2.73	3.07
Cows and heifers.....	40.12	35.59	38.34
Swine—			
Sows.....	47.34	48.81	50.07
Barrows.....	52.10	50.71	49.25
Stags and boars.....	0.56	0.48	0.68
Sheep and lambs—			
Sheep.....	7.78	2.99	4.91
Lambs and yearlings.....	92.22	97.01	95.00

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, June 4, 1932, with comparisons, are reported to THE NATIONAL PROVISIONER as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	3,781	3,082	3,227
Swift & Co.	2,688	2,136	4,882
Wilson & Co.	2,251	1,831	3,851
Morris & Co.	1,455	1,226	1,837
Anglo-Amer. Prov. Co.	910
C. H. Hammond Co.	448	1,226
Libby, McNeill & Libby	2,057
Shippers	9,880	15,002	2,534
Others	6,581	20,830	4,819
Brennan Pkg. Co.	4,424	hogs; Independent
Pkg. Co., 755 hogs; Boyd, Lunham & Co., 607	hogs; Hygrade Food Products Corp., 2,808 hogs;
Agar Pkg. Co., 2,802 hogs
Total	30,141	62,254	66,004
Not including 107 cattle, 785 calves, 48,638 hogs and 20,704 sheep bought direct.

KANSAS CITY.

	Cattle.	Hogs.	Sheep.
Armour and Co.	2,558	4,846	4,947
Cudahy Pkg. Co.	2,579	3,302	7,855
Fowler Pkg. Co.	427
Morris & Co.	2,000	2,636	3,370
Swift & Co.	2,896	8,602	6,385
Wilson & Co.	2,540	3,969	6,116
Others	1,104	1,039	107
Total	14,104	24,414	28,780

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Co.	3,055	15,590	6,199
Cudahy Pkg. Co.	3,562	10,655	6,673
Dold Pkg. Co.	1,002	5,271
Morris & Co.	1,282	507	1,564
Swift & Co.	2,950	8,608	4,041
Others	19,333
Geo. Hoffman Pkg. Co., 65 cattle; Gr. Omaha Pkg. Co., 34 cattle; Mayerowich Pkg. Co., 1 cattle; Omaha Pkg. Co., 66 cattle; So. Omaha Pkg. Co., 45 cattle; Lincoln Pkg. Co., 196 cattle; Nagle Pkg. Co., 105 cattle; Sinclair Pkg. Co., 344 cattle; Wilson & Co., 411 cattle.
Total	13,198	60,024	18,477

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,303	540	4,440	7,506
Swift & Co.	1,020	1,852	6,106	7,913
Morris & Co.	585	529	2,081	1,083
Hunter Pkg. Co.	602	3,708	1,782
American Pkg. Co.	14	60	385
Hell Pkg. Co.	1,648
Krey Pkg. Co.	2,328
Sleight Pkg. Co.	1,245
Circle Pkg. Co.	339
Shippers	3,395	2,995	15,791	3,017
Others	1,897	663	10,675	733
Total	8,816	6,640	48,896	21,496
Not including 2,954 cattle, 2,550 calves, 38,676 hogs and 3,226 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,037	500	9,996	11,530
Armour and Co.	2,282	532	8,186	5,781
Others	1,102	12	5,118
Total	5,421	1,104	23,300	17,311

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,404	88	7,341	1,638
Armour and Co.	1,542	88	7,474	1,625
Swift & Co.	1,204	79	4,413	1,622
Shippers	1,801	10	9,160
Others	235	30	70
Total	6,276	295	28,458	4,885

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	631	241	2,657	2,425
Wilson & Co.	579	210	2,701	1,519
Others	113	38	416
Total	1,323	489	5,774	3,944
Not including 125 cattle bought direct.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	806	263	5,352	2,767
Dold Pkg. Co.	517	22	3,648	20
Wichita D. B. Co.	29
Dunn-Ostergart	82
Keefe-Le Sturgeon	34
Fred W. Doid	81	527
Total	1,549	285	9,527	2,787
Not including 5,802 hogs bought direct.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	997	103	3,470	8,214
Armour and Co.	533	60	3,748	8,472
Others	1,226	174	4,689	424
Total	2,756	343	11,907	17,110

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,672	2,729	7,094	1,034
Cudahy Pkg. Co.	290	850
Swift & Co.	2,288	4,190	10,307	2,785
United Pkg. Co.	731	57
Others	480	36	7,368
Total	5,471	7,962	24,760	3,819

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,103	5,559	7,277	603
U. D. B. Co., N. Y.	37
The Layton Co.	322
R. Gumz Co.	53	18	60	57
Armour & Co., Mil.	373	2,763
N.Y.B.D.M. Co., N.Y.	56
Bimber, Harrison, N. J.	191
Corkran, Hill, Balt.	168
Shippers	65	57	9	2
Others	190	400	118	169
Total	1,880	8,357	8,154	831

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	1,083	593	19,248	886
Armour and Co.	517	56	2,051	24
Hilgencier Bros.	5	800
Brown Bros.	81	27	236	17
Stumpf Bros.	85
Schussler Pkg. Co.	47	274
Riverview Pkg. Co.	16	10
Meier Pkg. Co.	143	7	345
Indiana Prov. Co.	26	15	179
Maass-Hartman	36	13	8
Art Wabnitz	4	46	63
Hoesler Abt.	16
Shippers	1,826	2,071	15,632	3,776
Others	480	133	265	300
Total	4,312	2,940	39,125	5,073

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons.	228
Ideal Pkg. Co.	10	551
E. Kahn's Sons Co.	835	270	6,489	3,511
Kroger G. & B. Co.	76	160	931
J. Lohrey Pkg. Co.	2	374
H. H. Meyer Pkg. Co.	15	3,288
A. Sander Pkg. Co.	6	170
J. Schlachter's Sons.	148	235	175
J. & F. Schroth Co.	13	3,803
John F. Stegner	113	316
Shippers	115	1,071	17,769	13,272
Others	846	477	368	454
Total	2,179	2,329	17,723	17,695

RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended June 4, 1932, with comparisons:

CATTLE.

	Week ended June 4.	Prev. week.	Cor. week, 1931.
Chicago	30,141	30,048	18,379
Kansas City	14,104	14,633	13,131
Omaha	13,198	20,276	18,972
East St. Louis	8,816	11,841	8,269
St. Joseph	5,421	6,082	6,908
Sioux City	6,276	8,826	11,757
Oklahoma City	1,323	2,923	2,030
Wichita	1,549	1,499	1,091
Denver	2,756	3,193	2,963
St. Paul	5,471	8,260	6,896
Milwaukee	1,880	2,327	1,723
Indianapolis	4,312	4,899	4,064
Cincinnati	2,179	2,356	3,403
Total	97,426	126,183	107,936

HOGS.

	Week ended June 4.	Prev. week.	Cor. week, 1931.
Chicago	66,094	84,012	57,227
Kansas City	24,414	33,969	18,457
Omaha	60,024	74,882	65,930
East St. Louis	48,896	71,650	100,041
St. Joseph	23,300	26,753	29,003
Sioux City	28,458	32,830	37,672
Oklahoma City	5,774	9,329	5,954
Wichita	9,527	10,462	8,733
Denver	11,907	11,244	7,742
St. Paul	24,769	40,134	24,435
Milwaukee	8,154	9,509	7,390
Indianapolis	39,125	48,150	36,596
Cincinnati	17,723	20,963	25,806
Total	368,165	479,257	423,036

SHEEP.

	Week ended June 4.	Prev. week.	Cor. week, 1931.
Chicago	21,130	26,290	70,250
Kansas City	28,780	33,774	32,971
Omaha	18,477	27,082	33,347
East St. Louis	21,496	26,987	43,244
St. Joseph	17,311	25,420	30,732
Sioux City	4,885	6,597	13,572
Oklahoma City	3,944	4,477	5,010
Wichita	2,787	2,969	3,685
Denver	17,110	24,870	18,326
St. Paul	3,819	5,138	6,490
Milwaukee	831	1,217	1,422
Indianapolis	5,073	5,553	5,285
Cincinnati	17,695	14,133	25,445
Total	163,338	202,456	289,558

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., May 30.....Holiday.
Tues., May 31.....	2,338	43,564	13,290	2,484
Wed., June 1.....	9,218	1,685	19,153	7,000
Thurs., June 2.....	6,235	2,484	22,126	14,416
Fri., June 3.....	1,132	529	20,471	7,244
Sat., June 4.....	200	100	5,000	7,000

Total this week.....	30,188	7,116	110,311	40,590
Previous week.....	38,502	8,990	134,690	60,100
Year ago.....	36,919	10,563	116,514	73,823
Two years ago.....	50,972	12,704	152,705	75,123

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., May 30.....Holiday.
Tues., May 31.....	5,490	907
Wed., June 1.....	3,295	105	1,671	746
Thurs., June 2.....	2,135	108	3,102	907
Fri., June 3.....	649	3	4,506	70
Sat., June 4.....	100	100	300	1,000

Total this week.....	9,618	316	15,069	3,300
Previous week.....	12,677	530	18,709	3,717
Year ago.....	11,306	40	19,107	4,206
Two years ago.....	13,495	71	29,816	6,006

Total receipts for month and year to June 4 with comparisons:

	1932.	1931.	1932.	1931.
Cattle.....	6,179	10,394	267,687	204,120
Calves.....	10,279	13,985	593,342	773,621
Hogs.....	2,691	3,507	469,587	600,363

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lamb.
Week ended June 4.....	\$ 6.20	\$ 3.20	\$ 1.60	\$ 1.50
Previous week.....	6.00	3.25	1.60	1.50
1931.....	7.35	5.95	1.90	1.72
1930.....	11.35	10.20	4.50	12.20
1929.....	13.75	10.65	6.35	13.30
1928.....	13.35	9.70	8.00	13.20
1927.....	10.75	9.20	6.00	14.20

Av. 1927-1931.....\$11.30 \$ 9.15 \$ 5.35 \$12.95

SUPPLIES FOR CHICAGO PACKERS.

Net supplies of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ended June 4.....	20,600	95,200	45,700
Previous week.....	25,825	118,990	65,365
1931.....	25,613	97,407	60,231
1930.....	37,477	122,589	66,711
1929.....	28,705	122,501	54,000
1928.....	26,239	135,579	34,942

*Saturday, June 4, estimated.

HOG RECEIPTS, WEIGHTS, PRICES.

Receipts, average weights and top and average prices of hogs, with comparisons:

LIVESTOCK PRICES COMPARED.

Livestock prices at Chicago during May, 1932, compared with those of the previous month and of May, 1931, are reported as follows by the U. S. Bureau of Agricultural Economics:

SLAUGHTER CATTLE AND VEALERS.

	May, 1932.	Apr. 1932.	May, 1931.
Steers, 900-1,100 lbs.:			
Choice	\$ 7.20	\$ 7.04	\$ 8.50
Good	6.58	7.22	7.78
Medium	5.65	6.25	7.00
Common	4.84	5.21	6.13
Steers, 1,100-1,300 lbs.:			
Choice	7.96	8.02	8.49
Good	6.58	7.31	7.69
Steer, 1,300-1,500 lbs.:			
Choice	7.41	8.07	8.44
Good	6.03	7.34	7.56
Heifers, 550-850 lbs.:			
Choice	5.93	6.54	7.75
Good	5.38	5.83	6.99
Medium	4.77	5.10	6.19
Cows:			
Choice	4.53	4.66	5.54
Good	3.92	3.98	5.03
Com. and Med.	3.17	3.27	4.46
Vealers (Milk-fed):			
Good and ch.	5.70	5.44	8.35
Medium	4.78	4.24	7.08

HOGS.

Light weight:			
100-150 lbs., good & ch.	4.11	4.11	6.90
150-200 lbs., good & ch.	3.58	4.14	6.89
Medium weight:			
200-220 lbs., good & ch.	3.50	4.08	6.85
220-250 lbs., good & ch.	3.47	3.95	6.70

Heavy weight:

250-290 lbs., good & ch.	3.38	3.78	6.40
290-350 lbs., good & ch.	3.24	3.60	6.23

Packing sows (275-500 lbs.):

Medium and good.	2.84	3.13	5.50
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Packer and shipper purchases:

Average weight, lbs.	2.30	2.38	2.40
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Average cost	\$ 3.34	\$ 3.85	\$ 6.53
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SLAUGHTER SHEEP AND LAMBS.

Lambs:			
90 lbs. down, gd. & ch.	5.42	6.91	8.84
90 lbs. down, medium.	4.70	6.04	7.89
Spring lambs, gd. & ch.	7.00	10.12	
Ewes:			
90-120 lbs., med.-ch.	1.90	3.40	2.96
120-150 lbs., med.-ch.	1.50	2.98	2.71

RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended June 4, 1932:

	Cattle.	Hogs.	Sheep.
At 20 markets:			
Week ended June 4	128,000	447,000	297,000
Previous week	168,000	600,000	371,000
1931	152,000	477,000	418,000
1930	214,000	637,000	300,000
1929	165,000	560,000	257,000
1928	181,000	684,000	213,000
Hogs at 11 markets:			
Week ended June 4	386,000		
Previous week	498,000		
1931	411,000		
1930	560,000		
1929	497,000		
1928	594,000		
At 7 markets:			
Week ended June 4	97,000	315,000	104,000
Previous week	125,000	417,000	213,000
1931	121,000	354,000	271,000
1930	170,000	484,000	220,000
1929	123,000	428,000	190,000
1928	133,040	514,000	151,000

LIVESTOCK PRICES AT LEADING MARKETS.

Livestock prices at five leading Western markets Thursday, June 9, 1932:

	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Hogs (Soft or city hogs and roasting pigs excluded):	\$ 3.10@ 3.40	\$ 3.00@ 3.30	\$ 2.95@ 3.25	\$ 2.50@ 2.95	\$ 2.75@ 3.10
Lt. ft. (140-160 lbs.) gd.-ch.	3.25@ 3.50	3.20@ 3.35	2.85@ 3.00	2.75@ 3.10	3.00@ 3.10
Lt. wt. (160-180 lbs.) go.-ch.	3.40@ 3.55	3.25@ 3.35	2.85@ 3.00	2.90@ 3.10	3.00@ 3.10
(180-200 lbs.) gd.-ch.	3.40@ 3.55	3.20@ 3.30	2.85@ 3.00	2.90@ 3.10	3.00@ 3.10
Med. wt. (200-220 lbs.) gd.-ch.	3.30@ 3.50	3.05@ 3.25	2.80@ 2.95	2.90@ 3.05	2.90@ 3.10
Hvy. wt. (220-250 lbs.) gd.-ch.	3.20@ 3.40	3.00@ 3.15	2.70@ 2.90	2.80@ 3.00	2.75@ 3.00
(250-350 lbs.) gd.-ch.	3.05@ 3.30	2.90@ 3.05	2.60@ 2.75	2.65@ 2.85	2.60@ 2.90
Pkg. sows (275-500 lbs.) med.-ch.	2.85@ 3.15	2.35@ 2.50	2.35@ 2.50	2.10@ 2.50	2.25@ 2.55
Str. pigs (100-150 lbs.) gd.-ch.	2.85@ 3.10	2.75@ 3.10	2.40@ 2.50	2.40@ 2.50	2.75@ 3.00
Av. cost & wt. Thurs. (pigs excl.)	3.20-2.47 lbs.	3.25-2.40 lbs.	2.90-2.47 lbs.	2.85-2.35 lbs.	2.90-2.40 lbs.
7.25@ 7.65	6.75@ 7.25	6.75@ 7.25	6.75@ 7.25	6.25@ 7.00	6.60@ 7.25
SLAUGHTER CATTLE AND CALVES:					
STEERS (800-900 LBS.):					
Choice	6.50@ 7.25	5.75@ 7.00	6.00@ 6.75	5.85@ 6.50	5.75@ 6.00
Good	5.75@ 6.50	4.50@ 6.00	4.75@ 5.75	4.75@ 5.75	4.75@ 5.75
Medium	4.25@ 5.75	3.75@ 4.50	4.00@ 5.25	3.75@ 4.75	4.00@ 4.75
Common	7.25@ 7.75	6.75@ 7.25	6.75@ 7.25	6.00@ 7.50	6.60@ 7.25
STEERS (900-1100 LBS.):					
Choice	6.50@ 7.25	6.00@ 7.00	6.00@ 6.75	5.75@ 6.75	5.85@ 6.00
Good	5.75@ 6.50	4.50@ 6.00	5.25@ 6.00	5.00@ 5.85	4.75@ 5.85
Medium	4.50@ 5.75	4.00@ 4.75	4.00@ 5.25	4.00@ 5.00	4.00@ 4.75
Common	7.00@ 7.75	6.75@ 7.25	6.75@ 7.25	6.75@ 7.50	6.75@ 7.25
STEERS (1100-1300 LBS.):					
Choice	6.50@ 7.25	6.00@ 7.00	6.00@ 6.75	5.85@ 6.75	6.00@ 6.75
Good	5.75@ 6.50	4.75@ 6.00	5.25@ 6.00	5.00@ 6.00	4.75@ 6.00
Medium	7.00@ 7.75	6.75@ 7.25	6.75@ 7.25	6.75@ 7.50	6.90@ 7.35
STEERS (1300-1500 LBS.):					
Choice	6.50@ 7.25	6.00@ 7.00	6.00@ 6.75	6.00@ 6.75	5.85@ 6.00
Good	6.25@ 7.75	6.00@ 7.50	5.50@ 6.25	5.35@ 6.00	5.75@ 6.50
HEIFERS (550-850 LBS.):					
Choice	5.75@ 6.25	5.50@ 6.00	5.00@ 5.50	4.75@ 5.35	4.50@ 5.75
Good	5.00@ 5.75	4.75@ 5.50	4.25@ 5.00	3.75@ 4.75	3.75@ 4.50
Medium	4.00@ 5.00	3.75@ 4.75	3.25@ 4.25	3.00@ 3.75	3.00@ 3.75
Common	4.25@ 5.00	4.25@ 4.50	4.25@ 5.25	4.25@ 5.00	4.00@ 4.50
COWS:					
Choice	3.25@ 4.25	3.50@ 4.25	3.50@ 4.25	3.50@ 4.25	3.25@ 4.00
Good	2.75@ 3.25	2.50@ 3.50	2.50@ 3.50	2.25@ 3.50	3.25@ 3.25
Com-med.	1.50@ 2.75	1.00@ 2.50	1.00@ 2.50	1.00@ 2.25	1.25@ 2.50
Low cutter and cutter	3.00@ 4.25	2.75@ 3.25	2.50@ 3.75	2.40@ 3.00	2.40@ 3.00
BULLS (VIRIS. EX. BEEF):					
Good-choice	2.25@ 3.00	2.00@ 2.75	2.00@ 2.50	1.75@ 2.50	1.75@ 2.50
Cul-med.	6.00@ 7.00	4.00@ 5.50	5.50@ 7.00	4.00@ 6.00	3.00@ 6.00
VEALERS (MILK-FED):					
Good-choice	5.50@ 6.00	2.75@ 4.00	4.00@ 5.50	3.00@ 4.00	2.50@ 3.00
Medium	3.50@ 5.50	1.50@ 2.75	2.00@ 4.00	1.50@ 3.00	1.50@ 2.50
Cul-com.	4.50@ 5.50	4.50@ 5.50	4.00@ 5.50	3.50@ 5.00	3.00@ 4.00
CALVES (250-500 LBS.):					
Good-choice	3.00@ 4.50	2.50@ 4.50	2.00@ 4.00	1.50@ 3.50	2.00@ 3.00
Com-med.	6.00@ 7.00	6.25@ 7.00	5.50@ 6.00	5.75@ 6.25	5.50@ 6.25
SLAUGHTER SHEEP AND LAMBS:					
LAMBS:					
(90 lbs. down)—Good-choice	5.25@ 6.00	5.00@ 6.25	4.75@ 5.50	4.75@ 5.75	4.50@ 5.50
Medium	4.50@ 5.25	4.50@ 5.00	3.75@ 4.75	4.50@ 4.75	3.50@ 4.50
(All weights)—Common	3.50@ 5.00	3.50@ 5.00	3.75@ 4.75	2.75@ 3.00	3.00@ 4.50
YEARLING WETHERS:					
(90-110 lbs.)—Med.-ch.	1.75@ 2.25	1.00@ 1.75	1.00@ 2.00	1.00@ 1.50	.75@ 1.50
(120-150 lbs.)—Med.-ch.	1.00@ 2.00	1.00@ 1.50	1.00@ 1.75	1.00@ 1.25	.50@ 1.25
(All weights)—Cul-com.	.50@ 1.75	.50@ 1.00	.25@ 1.00	.50@ 1.00	.25@ .75

RECEIPTS AT CENTERS

SATURDAY, JUNE 4, 1932.

	Cattle.	Hogs.	Sheep.
Chicago	200	5,000	7,000
Kansas City	450	900	1,200
Omaha	100	4,500	3,500
St. Louis	300	4,500	300
St. Joseph	80	1,500	300
Sioux City	100	2,000	500
St. Paul	125	1,700	350
Fort Worth	100	300	700
Milwaukee	100	100	100
Denver	100	400	2,000
Louisville	100	400	1,000
Wichita	100	1,400	100
Indianapolis	100	3,000	100
Pittsburgh	100	1,200	800
Cincinnati	300	2,400	900
Cleveland	100	1,000	300
Nashville	100	100	500

MONDAY, JUNE 6, 1932.

	Cattle.	Hogs.	Sheep.
Chicago	12,000	27,000	8,000
Kansas City	8,000	8,000	10,000
Omaha	9,000	12,000	2,500
St. Louis	3,500	12,000	7,000
St. Joseph	1,400	5,500	2,000
Sioux City	2,000	5,000	1,000
St. Paul	2,100	6,500	1,500
Fort Worth	1,800	1,000	12,000
Milwaukee	400	1,200	100
Denver	1,800	6,000	6,700
Louisville	600	1,000	3,500
Wichita	1,300	2,300	500
Indianapolis	400	5,000	300
Pittsburgh	600	4,700	2,000
Cincinnati	1,500	4,800	2,000
Buffalo	1,500	5,300	2,500
Cleveland	1,000	2,900	1,400
Nashville	400	300	3,000

TUESDAY, JUNE 7, 1932.

	Cattle.	Hogs.	Sheep.
Chicago	7,000	15,000	8,000
Kansas City	4,000	6,000	7,000
Omaha	6,000	13,000	5,000
St. Louis	2,500	10,500	4,500
St. Joseph	1,500	4,700	1,000
Sioux City	2,500	5,000	1,000
St. Paul	1,500	5,800	1,700
Fort Worth	1,000	400	15,000
Milwaukee	600	1,500	400
Denver	400	2,900	4,800
Louisville	200	800	3,100
Wichita	700	3,200	800
Indianapolis	1,200	8,000	1,800
Pittsburgh	200	500	500
Cincinnati	300	4,500	2,000
Buffalo	100	1,100	200
Cleveland	200	1,700	700
Nashville	100	300	3,000

WEDNESDAY, JUNE 8, 1932.

	Cattle.	Hogs.	Sheep.
Chicago	9,000	21,000	7,000
Kansas City	5,000	5,500	13,000
Omaha	6,000	12,000	5,500
St. Louis	3,500	10,000	4,500
St. Joseph	1,000	4,500	1,800
Sioux City	1,500	5,000	1,000
St. Paul	2,000	9,000	800
Fort Worth	2,000	600	10,000
Milwaukee	500	1,800	100
Denver	700	2,800	3,000
Louisville	100	700	3,000
Wichita	800	2,800	800
Indianapolis	1,200	8,000	1,000
Pittsburgh	100	1,000	800
Cincinnati	500	4,500	5,000
Buffalo	100	700	200
Cleveland	200	1,300	900
Nashville	100	200	3,000

THURSDAY, JUNE 9, 1932.

	Cattle.	Hogs.	Sheep.
Chicago	6,000	20,000	15,000
Kansas City	2,500	5,000	11,000
Omaha	3,500	10,000	5,000
St. Louis	1,500	9,500	4,000
St. Joseph	1,000	4,500	1,000
Sioux City	1,500	4,500	1,000
St. Paul	1,900	6,500	500
Fort Worth	1,700	900	6,500
Milwaukee	500	1,200	100
Denver	600	2,900	1,000
Louisville	200	700	3,000
Wichita	500	2,300	500
Indianapolis	600	7,000	1,300
Pittsburgh	100	1,200	500

Chicago Section

Charles S. Hughes, president of the Hughes-Curry Packing Co., Anderson, Ind., was in Chicago this week.

Irvin A. Busse, head of the Packers' Commission Co., has been away on a business trip.

Charles J. Roberts, president of Roberts & Oake, has returned from a trip to the South.

H. L. MacWilliams, sales manager of the Dold Packing Co., Omaha, Neb., transacted business in Chicago this week.

R. D. MacManus, in charge of public relations, Armour and Company, was out of the city on business several days this week.

Here is one for the book: "Hogs are so cheap," writes a well-known packer, "that I blush even to meet a road hog any more!"

Purchases of livestock at Chicago by principal packers, for the first three days of this week totaled 19,593 cattle, 4,992 calves, 28,410 hogs, 14,942 sheep.

Provision shipments from Chicago for the week ended June 4, 1932, with comparisons, were as follows:

	5-days June 4.	Previous week.	Same week, '31.
Cured meats, lbs.	13,126,000	15,426,000	21,013,000
Fresh meats, lbs.	35,888,000	35,702,000	47,831,000
Lard, lbs.	3,967,000	4,535,000	6,342,000

George D. McCauley, son of W. S. McCauley, well-known Swift operating staff executive, is to be married in Detroit today to Miss Beatrice Campbell Beckley, who is a Hawaiian princess in her own right. The bride is a niece of Princess Kawanakoa and a descendant of King Kamehameha. The couple met in Hawaii, where they became engaged, and they plan to return there to live.

E. A. Cudahy, jr., president of the Cudahy Packing Co., was "on the air" on Saturday, June 11, in connection with the Old Dutch Cleanser program. Mr. Cudahy spoke on present economic conditions and called attention to the advisability of every voter urging on their senators and representatives at Washington the need for early constructive action to hasten the return of better times.

Out-of-town packers in Chicago this week attending meetings of the executive and business survey committees of the Institute of American Meat Packers included William Diesing, vice president Cudahy Packing Co., Omaha; John R. Kinghan, chairman of the board, and W. R. Sinclair, vice president Kingan & Co., Indianapolis; L. W. Kahn, president E. Kahn's Sons Co., and H. H. Meyer, president H. H. Meyer Packing Co., Cincinnati; Geo. N. Meyer, vice president Fried & Reinemann Packing Co., Pittsburgh, Pa.; Frank A. Hunter, president Hunter Packing Co., East St. Louis; Jay C. Hormel, president Geo. A. Hormel & Co., Austin, Minn.; T. Henry Foster,

president John Morrell & Co., Ottumwa, Iowa, and John W. Rath, president Rath Packing Co., Waterloo, Iowa.

ARMOUR MAKES WAGE CUT.

A second reduction of 10 per cent in wages of Armour and Co. employees was announced this week, effective June 11. Salaries of packing company staff have been trimmed twice and wages once previously. In his statement President T. G. Lee says:

"The continued decline in the wholesale prices of meat compels continued reduction of costs, for costs must be kept in line with prices, else our business would be stagnated, with injury to producers of livestock, consumers of meat and packing house employees as well.

"The cost of living has declined to such an extent in recent months that the effect of this wage reduction on our employees will be greatly lessened. The new rates will compare favorably with the going rates in other major industries and our employees have the further advantage of normal and steady employment."

OLD LINE WHOLESALE LEADS.

The old-line, full-function wholesale merchant holds the outstanding position in the wholesale field, accounting for 36.47 per cent of all 1929 wholesale business, according to a U. S. Department of Commerce statement based on the Census of Distribution. Wholesale outlets maintained by manufacturers are also significant, as they account for more than 23 per cent of the wholesale trade, while the newer type, limited-function wholesalers, such as drop shippers, cash and carry wholesalers, wagon distributors and mail order wholesalers, amounted to only 0.77 per cent.

There were 74,091 wholesale merchants, with business amounting to \$25,340,819,883, and 16,696 wholesale outlets maintained by manufacturers, with sales totaling \$16,243,339,858. Of the newer types of wholesalers there were 2,240, with business amounting to \$533,736,253. Agents and brokers, who sell both to the wholesale and retail trade, accounted for 20.30 per cent of the total business. There were 18,217 such agencies, and their business totaled \$14,102,646,358.

GOEBEL IN SAUSAGE SUPPLIES.

H. G. Goebel, well-known in packing-house circles for many years, has now entered business for himself, and has as his associate his son, P. C. Goebel. Mr. Goebel formerly represented such well-known concerns as S. Oppenheimer & Co., Berth. Levi & Company, and more recently M. H. Cain & Company. His entire experience has been in the sausage manufacturing end, and he is well qualified for his new field, which is that of distributing milk powder, meat loaf binder, sausage binder and other products used in the manufacture of all kinds of sausage. His office is at 10558 S. Wood st. and he has established a warehouse on Ogden avenue.

Chains & Voluntary Chains

News and Views in This New Field of Meat Distribution.

NOW CITY TAXES CHAIN STORES.

St. Louis, Mo., has imposed a municipal license on chain stores, being the first municipality to follow the lead of several states imposing a graduated tax or license fee on chain stores. The ordinance passed by the board of aldermen and signed by the mayor during the past week is reported to have been sponsored by independent grocers and retail meat dealers.

It provides that stores in excess of one, operated by the same management and up to five must pay an annual tax of \$25 each; the next five stores \$50 each, the next five \$100 each, from fifteen to twenty stores, \$100 each; from twenty to twenty-five stores, \$200 each, and for all stores above twenty-five, \$250 each.

Spokesmen for the leading chain organizations announced they would test the legality of the ordinance in the courts.

LOUISIANA CHAIN TAX.

Approval by unanimous vote was given the graduated chain store license tax bill by the house ways and means committee of the Louisiana legislature, and the measure advanced to third reading this week. The measure levies a graduated tax beginning with \$10 per store and ranging up to \$200 per store on units in excess of fifty. The bill is sponsored by the New Orleans Retail Grocers' Association and other associated independent groups.

LESSON ON COOPERATION.

Two fool jackasses—now, get this dope. Were tied together with a piece of rope.

Said one to the other:

"You come my way,

While I take a nibble at this new-mown hay."

"I won't," said the other, "you come with me,

For I, too, have some hay, you see."

So they got nowhere, just pawed up dirt.

And oh, by golly, how that rope did hurt.

They faced about, these stubborn mules.

And said, "We are just like human fools.

"Let's pull together—I'll go your way,

Then come with me and we'll both eat hay."

Well, they ate their hay and liked it too.

And swore to be comrades good and true.

As the sun went down they were heard to say:

"Ah, this is the end of a perfect day."

Now get this lesson—don't let it pass:

Learn this one thing from the poor jackass;

We must pull together—'tis the only way.

To put business on the map and put it to stay."

—John Hall's Pink Sheet.

F. C. ROGERS, INC.NINTH AND NOBLE STREETS
PHILADELPHIA**PROVISION
BROKER**Member of New York Produce Exchange
and Philadelphia Commercial Exchange

Chas. E. Haman
Jos. H. Heineman
HEINEMAN-HAMAN, Inc.
PROVISION BROKERS
New York City
402-410 West 14th Street
Packing House Products

PACKER AND FOOD STOCKS.

Price ranges of packer, leather companies, chain stores, and food manufacturers listed stocks, June 9, 1932, or nearest previous date, with number of shares dealt in during week, and closing prices on June 2, 1932:

	Sales.	High.	Low.	—Close—	June	June
	Week ended	June 9.	June 9.	June 9.	June 2.	June 2.
Amal. Leather.	100	6 1/2	6 1/2	6 1/2	7 1/2	7 1/2
Do. Pfd.	100	1 1/4	1 1/4	1 1/4	1	1
Amer. H. & L.	160	1 1/4	1 1/4	1 1/4	1	1
Do. Pfd.	800	6 1/2	6 1/2	6 1/2	6 1/2	6 1/2
Amer. Stores	4,000	22 1/2	22	22	20 1/2	20 1/2
Armour A.	6,250	3 1/2	3 1/2	3 1/2	3 1/2	3 1/2
Do. B.	3,050	5 1/2	5 1/2	5 1/2	5 1/2	5 1/2
Do. Ill. Pfd.	600	5 1/2	5 1/2	5 1/2	5 1/2	5 1/2
Do. Del. Pfd.	700	26 1/2	26 1/2	26 1/2	24	24
Barnett Leath.	400	30	30	30	30	30
Beechnut Pack.	400	30	30	30	30	30
Bohach. H. C.	400	30	30	30	30	30
Do. Pfd.	400	30	30	30	30	30
Brennan Pack.	400	30	30	30	30	30
Do. Pfd.	400	30	30	30	30	30
Chick. C. Oil.	200	6	6	6	6	6
Childs Co.	600	2 1/4	2 1/4	2 1/4	2 1/4	2 1/4
Cudahy Pack.	800	22	22	22	20 1/2	20 1/2
First Nat. Strs.	5,800	41 1/2	40 1/4	40 1/4	37 1/2	37 1/2
Gen. Foods	40,400	21 1/2	20 1/2	20 1/2	21 1/2	21 1/2
Gebel Co.	5,300	3 1/2	3 1/2	3 1/2	3	3
Gr. A. & P. Ist. Pfd.	400	108	108	108	112	112
Do. New	310	115	110	110	105	105
Hornel, G. A.	400	11	11	11	11	11
Hygrade Food.	100	2	2	2	2	2
Kroger G. & B.	10,100	11 1/2	10 1/2	10 1/2	10 1/2	10 1/2
Libby McNeill.	3,900	1	1	1	1	1
McMarr Stores.	400	8 1/2	8 1/2	8 1/2	8 1/2	8 1/2
Mayer, Oscar	400	5 1/2	5 1/2	5 1/2	5 1/2	5 1/2
Michelberry Co.	400	4 1/2	4 1/2	4 1/2	4 1/2	4 1/2
M. & H. Pfd.	400	6 1/2	6 1/2	6 1/2	6 1/2	6 1/2
Morrell & Co.	400	20	20	20	20	20
Nat. Fd. Pd. A.	400	1 1/2	1 1/2	1 1/2	1 1/2	1 1/2
Do. B.	400	1 1/2	1 1/2	1 1/2	1 1/2	1 1/2
Nat. Leather	200	5 1/2	5 1/2	5 1/2	5 1/2	5 1/2
Nat. Tea	1,100	5	5	5	5	5
Proc. & Gamb.	27,300	27 1/2	25 1/2	25 1/2	26 1/2	26 1/2
Do. Pr. Pfd.	110	92 1/2	91	91	90 1/2	90 1/2
Rath Pack	50	13	13	13	14 1/2	14 1/2
Safeway Strs.	16,600	39 1/2	35 1/2	35 1/2	37 1/2	37 1/2
Do. 6% Pfd.	70	63 1/2	63 1/2	63 1/2	65	65
Do. 7% Pfd.	620	77 1/2	77 1/2	77 1/2	70 1/2	70 1/2
Stahl Meyer	400	9 1/2	9	9	9 1/2	9 1/2
Swift & Co.	30,400	14 1/2	13 1/2	13 1/2	13 1/2	13 1/2
Do. Intl.	52,450	14 1/2	13 1/2	13 1/2	13 1/2	13 1/2
Truza Pork	400	1 1/2	1 1/2	1 1/2	1 1/2	1 1/2
U. S. Cold Stor.	400	1 1/2	1 1/2	1 1/2	1 1/2	1 1/2
U. S. Leather.	400	4	3 1/2	3 1/2	3 1/2	3 1/2
Do. A.	1,000	4	3 1/2	3 1/2	3 1/2	3 1/2
Do. Pr. Pfd.	400	9 1/2	9 1/2	9 1/2	9 1/2	9 1/2
Wesson Oil	1,300	46	46	46	46	46
Do. Pfd.	500	46	46	46	46	46
Do. 7% Pfd.	200	1 1/2	1 1/2	1 1/2	1 1/2	1 1/2
Wilson & Co.	200	1 1/2	1 1/2	1 1/2	1 1/2	1 1/2
Do. A.	1,400	2	1 1/2	1 1/2	1 1/2	1 1/2
Do. Pfd.	600	13	13	13	11 1/2	11 1/2

HONORED BY OIL CHEMISTS.

John P. Harris, new vice president of the Oil Chemists Society, elected at the annual convention held in New Orleans, La., May 12 and 13, 1932, is as well known in the meat packing industry, perhaps, as in the oil industry.

For a number of years he was em-

**OIL CHEMIST IS ELEVATED.**

John P. Harris, senior member of the technical staff of the Industrial Chemical Sales Co., Inc., who has been elected first vice president of the Oil Chemists Society.

employed as chemist and operating superintendent in the refineries of Armour and Company, and since the war he has designed and installed a large number of refining and production processes in

oil and fat refineries and meat packing plants. He is particularly well known in the meat packing industry for his work on the application of activated carbon to the oil and fat industries, including the perfection of plant processes of a practical nature which are widely used.

He was born at Ottawa, Kan., November 1, 1886, was graduated in 1907 from the University of Kansas, and in 1909 from Royal Polytechnic Institute at Charlottenburg, Germany. He served as an officer in the chemical warfare service during the world war and in the reserve since that time. For two years he was director of practical research for the Institute of American Meat Packers. He contributes regularly to a number of technical and trade publications and has assisted in editing reference books on oils and fats and meat packing.

Mr. Harris is the senior member of the technical staff of the Industrial Chemical Sales Company, Inc., and has been a member of the American Oil Chemists Society for 17 years. He has attended almost all of the meetings, having been particularly active in making the mid-year meetings the success that they now are.

MEAT EMPLOYMENT HIGHEST.

Employment in the meat packing industry during February, 1932, had an index number of 89.8, which was the highest in any of the food industries. The index of earnings was 79.2, which was exceeded in the food field only by butter, with an index of 79.6. In the baking industry the index of employment was 83.2, while the earnings index was 76.4.

When in need of expert packinghouse workers watch the classified pages of THE NATIONAL PROVISIONER.

**PACKERS COMMISSION CO.**SPECIALIZING IN **DRESSED HOGS** FROM THE HOG BELT

CHICAGO BOARD OF TRADE BLDG. : : Phone Webster 3113

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on actual carlot trading Thursday, June 9, 1932.

REGULAR HAMS.

	Green.	Sweet Pickled.	Fancy.
Standard.	Standard.	Standard.	Standard.
8-10	8 1/2	9 1/2	10 1/2
10-12	7 1/2	8 1/2	9 1/2
12-14	7 1/4	8 1/4	9 1/4
14-16	7 1/4	8 1/4	9 1/4
10-16 range	7 1/4	8 1/4	9 1/4

BOILING HAMS.

	Green.	Sweet Pickled.	Fancy.
Standard.	Standard.	Standard.	Standard.
16-18	7 1/2	8 1/2	9 1/2
18-20	7 1/2	8 1/2	9 1/2
20-22	7 1/2	8 1/2	9 1/2
16-22 range	7 1/2	8 1/2	9 1/2

SKINNED HAMS.

	Green.	Sweet Pickled.	Fancy.
Standard.	Standard.	Standard.	Standard.
10-12	9	9 1/2	10 1/2
12-14	9	9 1/2	10 1/2
14-16	9	9 1/2	10 1/2
16-18	8 1/2	9 1/2	10 1/2
18-20	8 1/2	9 1/2	10 1/2
20-22	8 1/2	9 1/2	10 1/2
22-24	7 1/2	8 1/2	9 1/2
24-26	7 1/2	8 1/2	9 1/2
26-30	6 1/2	7 1/2	8 1/2
30-35	6 1/2	7 1/2	8 1/2

PICNICS.

	Green.	Sweet Pickled.	Sh. Shank.
Standard.	Standard.	Standard.	Standard.
4-6	5 1/2	5 1/2	6 1/2
6-8	5 1/2	5 1/2	6 1/2
8-10	5 1/2	5 1/2	6 1/2
10-12	4 1/2	4 1/2	5 1/2
12-14	4 1/2	4 1/2	5 1/2

BELLIES.

	Green.	Cured.	Dry Cured.
Sq. Eds.	S.P.	S.P.	S.P.
6-8	7 1/2	7 1/2	7 1/2
8-10	7 1/2	7 1/2	7 1/2
10-12	6 1/2	6 1/2	6 1/2
12-14	5 1/2	5 1/2	5 1/2
14-16	5 1/2	5 1/2	5 1/2
16-18	5 1/2	5 1/2	5 1/2

D. S. BELLIES.

	Standard.	Fancy.	Rib.
14-16	4 1/2	5 1/2	6 1/2
16-18	4 1/2	5 1/2	6 1/2
18-20	4 1/2	5 1/2	6 1/2
20-25	4 1/2	5 1/2	6 1/2
25-30	4 1/2	5 1/2	6 1/2
30-35	4 1/2	5 1/2	6 1/2
35-40	4 1/2	5 1/2	6 1/2
40-50	4 1/2	5 1/2	6 1/2
50-60	4 1/2	5 1/2	6 1/2

D. S. FAT BACKS.

	Standard.	Export Trim.
8-10	3 1/2	3 1/2
10-12	3 1/2	3 1/2
12-14	3 1/2	3 1/2
14-16	3 1/2	3 1/2
16-18	4 1/2	4 1/2
18-20	4 1/2	4 1/2
20-25	4 1/2	4 1/2

OTHER D. S. MEATS.

Extra short clears	35-45	4 1/2
Extra short ribs	35-45	4 1/2
Regular plates	6-8	3 1/2
Clear plates	4-6	3 1/2
Jowl butts	2-3	2 1/2
Green square jowls	3-4	3 1/2
Green rough jowls	3	3

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2607 SOUTH LA SALLE STREET

CHICAGO, ILL.

FUTURE PRICES.

SATURDAY, JUNE 4, 1932.

	Open.	High.	Low.	Close.
LARD—				
July	3.75	3.75	3.72 1/2	3.72 1/2
Sept.	3.80	3.80	3.80	3.80
Oct.	3.82 1/2	3.85	3.82 1/2	3.85ax
Jan.				3.77 1/2n
CLEAR BELLIES—				
July				4.20n
Sept.				4.37 1/2n

MONDAY, JUNE 6, 1932.

	Open.	High.	Low.	Close.
LARD—				
July	3.75	3.77 1/2	3.75	3.77 1/2
Sept.	3.77 1/2	3.80	3.77 1/2	3.77 1/2
Jan.				3.75ax
CLEAR BELLIES—				
July				4.20n
Sept.				4.37 1/2n

TUESDAY, JUNE 7, 1932.

	Open.	High.	Low.	Close.
LARD—				
July	3.72 1/2	3.85	3.72 1/2	3.72 1/2
Sept.	3.77 1/2	3.85	3.77 1/2	3.82 1/2b
Oct.	3.85	3.87 1/2	3.82 1/2	3.85b
Jan.	3.75-77 1/2	3.82 1/2	3.75	3.82 1/2
CLEAR BELLIES—				
July				4.12 1/2ax
Sept.				4.35ax

WEDNESDAY, JUNE 8, 1932.

	Open.	High.	Low.	Close.
LARD—				
July	3.85	3.85	3.82 1/2	3.75b
Sept.	3.87 1/2	3.87 1/2	3.85	3.85
Oct.	3.87 1/2	3.87 1/2	3.85	3.87 1/2b
Jan.	3.80	3.82 1/2	3.80	3.82 1/2b
CLEAR BELLIES—				
July	4.00			4.00
Sept.				4.30ax

THURSDAY, JUNE 9, 1932.

	Open.	High.	Low.	Close.
LARD—				
July	3.77 1/2			3.77 1/2
Sept.	3.85	3.87 1/2	3.85	3.87 1/2ax
Oct.	3.92 1/2	3.95	3.92 1/2	3.92 1/2ax
Jan.	3.82 1/2	3.85	3.82 1/2	3.85b
CLEAR BELLIES—				
July	4.00			4.00
Sept.				4.30n

FRIDAY TO COME.

	Open.	High.	Low.	Close.
LARD—				
July	3.85	3.92	3.85	3.92
Sept.	3.92	4.02	3.92	4.02
Oct.	4.05	4.05	4.05	4.05
Jan.	3.90	3.95	3.90	3.95b
CLEAR BELLIES—				
July				4.07b
Sept.				4.30n

Key: ax, asked; b, bid; n, nominal; —, split.

WHEN YOU WANT A GOOD MAN.

When in need of expert packinghouse workers watch the classified pages of THE NATIONAL PROVISIONER.

ANIMAL OILS.

Prime edible lard oil	@ 7 1/2
Headlight burning oil	@ 7 1/2
Prime winterstrained	@ 7 1/2
Extra winterstrained	@ 6 1/2
Extra lard oil	@ 5 1/2
No. 1 lard oil	@ 5 1/2
No. 2 lard oil	@ 5 1/2
Acidless tallow oil	@ 5 1/2
20° C. T. neatfoot oil	@ 12
Pure neatfoot	@ 7 1/2
Special neatfoot	@ 6 1/2
Extra neatfoot	@ 6
No. 1 neatfoot	@ 5 1/2

Oil weighs 7 1/2 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.

COOPERAGE.

Ash pork barrels, black iron hoops ..	\$1.32 1/2 @ 1.35
Oak pork barrels, black iron hoops ..	@ 1.42 1/4
Ash pork barrels, galv. iron hoops ..	1.50 @ 1.52 1/4
White oak ham tierces	2.15 @ 2.17 1/2
Red oak tierces	1.75 @ 1.77 1/2
White oak tierces	1.92 1/2 @ 1.97 1/2

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended June 4, 1932:

HAMS AND SHOULDERS, INCLUDING WILTSHIRES.

	Week ended—	Jan. 1st	June 4, 1932.	June 4, 1931.	June 4, 1932.
	M lbs.	M lbs.	M lbs.	M lbs.	M lbs.
Total	1,295	936	1,148	23,464	23,464
To Belgium				11	11
United Kingdom	1,194	920	1,051	20,465	20,465
Other Europe				6	6
Cuba	94	10	78	1,776	1,776
Other countries	7	6	16	1,471	1,471

BACON INCLUDING CUMBERLANDS.

	Week ended—	Jan. 1st	June 4, 1932.	June 4, 1931.	June 4, 1932.
	M lbs.	M lbs.	M lbs.	M lbs.	M lbs.
Total	445	1,131	279	7,400	7,400
To Germany	5	48	13	128	128
United Kingdom	353	894	139	3,969	3,969
Other Europe	13	102	13	366	366
Cuba	67	22	76	2,000	2,000
Other countries	7	65	17	596	596

PICKLED PORK.

	Week ended—	Jan. 1st	June 4, 1932.	June 4, 1931.	June 4, 1932.
	M lbs.	M lbs.	M lbs.	M lbs.	M lbs.
Total	100	130	403	6,361	6,361
To United Kingdom		33		600	600
Other Europe		1		20	20
Canada	8	83	77	1,111	1,111
Other countries	92	13	326	4,320	4,320

LARD.

	Week ended—	Jan. 1st	June 4, 1932.	June 4, 1931.	June 4, 1932.
	M lbs.	M lbs.	M lbs.	M lbs.	M lbs.
Total	9,989	8,326	7,717	340,466	340,466
To Germany	3,250	1,145	1,913	68,362	68,362
Netherlands	404		56	15,800	15,800
United Kingdom	4,933	4,968	4,466	111,361	111,361
Key West	298	1,026	151	10,713	10,713
Other Europe	570	903	240	14,469	14,469
Other countries	564	284	591	26,312	26,312

TOTAL EXPORTS BY PORTS.

Week ended June 4, 1932.

	Hams and shoulders.	Bacon.	Pork.	Lard.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	1,295	445	100	9,989
Boston				24
Detroit	683	161	4	2,279
Port Huron	104			1,365
New Orleans	7	4	71	159
New York	407	213		4,600
Philadelphia				18
Baltimore				83

DESTINATION OF EXPORTS.

	Hams and shoulders.	Bacon.	Pork.	Lard.
	M lbs.	M lbs.	M lbs.	M lbs.
Exported to:				
United Kingdom (total)	1,194			20,465
Liverpool	512			1,776
London	316			1,471
Manchester	15			596
Glasgow	24			596
Other United Kingdom	107			596
Exported to:				
Germany (total)	239			1,280
Hamburg	13			1,111
Others	113			596

*Corrected to April 30, 1932.

CURING MATERIALS.

	Bbls.	Sack.
Nitrite of soda, 1 c. l. Chicago	10 1/2	
Saltwater, 25 bbl. lots, f.o.b. N. Y.:		
DBL refined granulated	6 1/2	1 1/2
Small crystals	7 1/2	
Medium crystals	7 1/2	
Large crystals	8	
DBL. refd. gran. nitrate of soda	3 1/2	1 1/2
Less than 25 bbl. lots, 1/2 more.		

Salt—	
Granulated, carlots, per ton, f.o.b. Chicago, bulk	\$9.00
Medium, carlots, per ton, f.o.b. Chicago, bulk	\$9.00
Rock, carlots, per ton, f.o.b. Chicago	\$7.00

Sugar	
Raw sugar, 96 basis, f.o.b. New Orleans	\$12.00
Second sugar, 90 basis	\$11.00
Syrup testing, 63 to 65 combined sucrose and invert, New York	\$9.00
Standard gran. f.o.b. refiners (2%)	\$11.00
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, L.A., less 2%	\$11.00
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, L.A., less 2%	\$11.00

SPICES.

(These prices are basis f.o.b. Chicago.)

	Whole.	Ground.
Allspice	8	8
Cinnamon	12	12
Cloves	12	12
Coriander	8	8
Ginger	45	45
Mace, Banda	11 1/2	11 1/2
Nutmeg	11 1/2	11 1/2
Pepper, black	11 1/2	11 1/2
Pepper, Cayenne	11 1/2	11 1/2
Pepper, red	11 1/2	11 1/2
Pepper, white	11 1/2	11 1/2

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ended, June 8, 1932.	Cor. week, 1931.
Prime native steers—		
400-600	12 1/4 @ 12 1/2	15 @ 16
600-800	12 @ 12 1/2	14 @ 15
800-1000	11 1/2 @ 12	13 1/2 @ 14
Good native steers—		
400-600	11 @ 11 1/2	13 1/2 @ 14 1/2
600-800	11 @ 11 1/2	12 1/2 @ 13 1/2
800-1000	11 @ 11 1/2	12 @ 13
Medium steers—		
400-600	10 @ 11	12 1/2 @ 13
600-800	10 @ 11	11 1/2 @ 12 1/2
800-1000	10 1/2 @ 11	11 1/2 @ 12 1/2
Heifers, good, 400-600	10 1/2 @ 11 1/2	10 1/2 @ 12
Cows, 400-600	7 @ 8 1/2	8 @ 10 1/2
Old quarters, choice	@ 18	@ 23
Fore quarters, choice	@ 8 1/2	@ 10

Beef Cuts.

Steer loins, prime	@ 29	@ 32
Steer loins, No. 1	@ 28	@ 31
Steer loins, No. 2	@ 23	@ 25
Steer short loins, prime	@ 23	@ 25
Steer short loins, No. 1	@ 23	@ 25
Steer short loins, No. 2	@ 23	@ 25
Steer loin ends (hips)	@ 19	@ 20
Steer loin ends, No. 2	@ 18	@ 20
Cow loins	@ 17	@ 18 1/2
Cow short loins	@ 20	@ 20
Cow loin ends (hips)	@ 16	@ 17 1/2
Steer ribs, prime	@ 16	@ 16
Steer ribs, No. 1	@ 15	@ 16
Steer ribs, No. 2	@ 14	@ 15
Cow ribs, No. 2	@ 12	@ 11
Steer rounds, prime	@ 13	@ 13
Steer rounds, No. 1	@ 12 1/2	@ 15 1/2
Steer rounds, No. 2	@ 12 1/2	@ 15
Steer chucks, prime	@ 8 1/2	@ 12
Steer chucks, No. 1	@ 8	@ 9 1/2
Steer chucks, No. 2	@ 7 1/2	@ 9
Cow rounds	@ 10 1/2	@ 12 1/2
Cow chucks	@ 6 1/2	@ 8 1/2
Steer plates	@ 5 1/2	@ 7
Medium plates	@ 3 1/2	@ 4 1/2
Briskets, No. 1	@ 3	@ 4
Steer navel ends	@ 3	@ 4
Cow navel ends	@ 3	@ 4
Fore shanks	@ 6	@ 5
Head shanks	@ 4	@ 5
Strip loins, No. 1, bbls.	@ 45	@ 45
Strip loins, No. 2	@ 45	@ 45
Steerloin butts, No. 1	@ 25	@ 25
Steerloin butts, No. 2	@ 17	@ 20
Beef tenderloins, No. 1	@ 60	@ 65
Beef tenderloins, No. 2	@ 50	@ 55
Bump butts	@ 16	@ 22
Flank steaks	@ 14	@ 18
Shoulder clods	@ 9	@ 12
Hanging tenderloins	@ 8	@ 12
Insides, green, 60-8 lbs.	@ 14	@ 14 1/2
Outsides, green, 50-6 lbs.	@ 7 1/2	@ 11 1/2
Knuckles, green, 5-6 lbs.	@ 9	@ 13 1/2

Beef Products.

Brains (per lb.)	@ 5	@ 8
Hearts	@ 3 1/2	@ 6
Tongues	@ 14	@ 25
Sweetbreads	@ 16	@ 45
Ox-tail, per lb.	@ 5	@ 8
French tripe, plain	@ 4	@ 7
French tripe, H. C.	@ 10	@ 10
Livers	@ 15	@ 15
Kidneys, per lb.	@ 11	@ 9

Veal.

Choice carcass	9 1/2 @ 10 1/2	@ 15
Good carcass	7 @ 8	12 @ 14
Good saddles	8 @ 9	16 @ 20
Good racks	7 @ 9	7 @ 10
Medium racks	5 @ 6	@ 6

Veal Products.

Brains, each	@ 6	@ 8
Sweetbreads	@ 45	@ 45
Calf livers	@ 45	@ 45

Lamb.

Choice lambs	@ 17	@ 20
Medium lambs	@ 15	@ 18
Choice saddles	@ 20	@ 25
Medium saddles	@ 18	@ 22
Choice foreshs	@ 14	@ 14
Medium foreshs	@ 12	@ 12
Lamb fries, per lb.	@ 20	@ 30
Lamb tongues, per lb.	@ 10	@ 16
Lamb kidneys, per lb.	@ 20	@ 25

Mutton.

Heavy sheep	@ 3 1/2	@ 3
Light sheep	6 @ 7	@ 6
Heavy saddles	@ 5	@ 6
Light saddles	@ 5	@ 4
Heavy foreshs	@ 8	@ 8
Light foreshs	@ 6	@ 2
Mutton legs	@ 12	@ 10
Mutton loins	@ 7	@ 8
Mutton stew	@ 3	@ 4
Sheep tongues	@ 10	@ 10
Sheep heads, each	@ 8	@ 19

Fresh Pork, Etc.

Pork loins, 8-10 lbs. av.	@ 10	@ 17
Picnic shoulders	@ 6	@ 10
Skinned shoulders	@ 6	@ 9 1/2
Tenderloins	@ 25	@ 40
Spare ribs	@ 4 1/2	@ 7
Back fat	@ 5	@ 9
Boston butts	@ 7 1/2	@ 12
Boneless butts, cellar trim,	2 @ 4	@ 17
Livers	@ 10	@ 17
Hocks	@ 5	@ 8
Tails	@ 5	@ 8
Neck bones	@ 2	@ 3
Slip bones	@ 9	@ 10
Blade bones	@ 5	@ 9
Pigs' feet	@ 3	@ 4
Kidneys, per lb.	@ 5	@ 7
Brains	@ 2 1/2	@ 5 1/2
Ears	@ 4 1/2	@ 5
Snouts	@ 5	@ 7
Heads	@ 5	@ 8

DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	@ 18	@ 18
Country style sausage, fresh in bulk	@ 15	@ 15
Country style pork sausage, smoked	@ 17	@ 17
Frankfurts in sheep casings	@ 15	@ 15
Frankfurts in hog casings	@ 14	@ 14
Bologna in beef bungs, choice	@ 15 1/2	@ 15 1/2
Bologna in cloth, paraffined, choice	@ 14	@ 14
Bologna in beef middles, choice	@ 14	@ 14
Liver sausage in beef rounds	@ 11 1/2	@ 11 1/2
Smoked liver sausage in hog bungs	@ 13	@ 13
Head cheese	@ 13	@ 13
New England luncheon specialty	@ 18	@ 18
Mixed luncheon specialty, choice	@ 15	@ 15
Tongue sausage	@ 17	@ 17
Blood sausage	@ 15	@ 15
Spouse	@ 15	@ 15
Polish sausage	@ 14	@ 14

DRY SAUSAGE.

Cervelat, choice, in hog bungs	@ 36	@ 36
Thuringer cervelat	@ 15	@ 15
Farmer	@ 22	@ 22
Holsteiner	@ 20	@ 20
B. C. salami, choice	@ 35	@ 35
Milano salami, choice, in hog bungs	@ 31	@ 31
B. C. salami, new condition	@ 15	@ 15
Prized choice in hog middles	@ 37	@ 37
Genoa style salami	@ 24	@ 24
Pepperoni	@ 15	@ 15
Mortadella, new condition	@ 33	@ 33
Capicola	@ 25	@ 25
Italian style hams	@ 26	@ 26
Virginia hams	@ 31	@ 31

SAUSAGE MATERIALS.

Regular pork trimmings	2 1/2 @ 3	@ 3
Special lean pork trimmings	4 @ 4 1/2	@ 4 1/2
Extra lean pork trimmings	5 @ 5 1/2	@ 5 1/2
Neck bone trimmings	3 1/2 @ 4	@ 4
Pork cheek meat	2 @ 2 1/2	@ 2 1/2
Pork hearts	1 1/2 @ 2	@ 2
Pork livers	1 1/2 @ 2	@ 2
Native boneless bull meat (heavy)	@ 3 1/2	@ 3 1/2
Boneless chucks	@ 3 1/2	@ 3 1/2
Shank meat	@ 3 1/2	@ 3 1/2
Beef trimmings	@ 4 1/2	@ 4 1/2
Beef cheeks (trimmed)	3 1/2 @ 4	@ 4
Dressed canners, 350 lbs. and up.	@ 4 1/2	@ 4 1/2
Dressed cutter cans, 400 lbs. and up.	@ 4 1/2	@ 4 1/2
Dr. bologna bulls, 600 lbs. and up.	@ 4 1/2	@ 4 1/2
Beef tripe	@ 2	@ 2
Pork tongues, canner trim S. P.	4 1/2 @ 5	@ 5

SAUSAGE CASINGS.

(F. O. B. CHICAGO)

(Prices quoted to manufacturers of sausage.)

Beef casings:		
Domestic rounds, 180 pack	20	
Domestic rounds, 140 pack	32	
Export rounds, wide	45	
Export rounds, medium	31	
Export rounds, narrow	33	
No. 1 weasands	13	
No. 2 weasands	17	
No. 1 bungs	16	
No. 2 bungs	10	
Middles, regular	25	
Middles, select, wide, 2 1/2 in. diameter	25	
Middles, select, extra wide, 2 1/2 in. and over	2.25	
Dried bladders:		
12-15 in. wide, flat	1.70	
10-12 in. wide, flat	.80	
8-10 in. wide, flat	.40	
6-8 in. wide, flat	.40 and .45	
Hog casings:		
Narrow, per 100 yds.	2.75	
Narrow, special, per 100 yds.	1.60	
Medium, regular	1.00	
Wide, per 100 yds.	.55	
Extra wide, per 100 yds.	.65	
Export bungs	.30	
Large prime bungs	.22	
Medium prime bungs	.10 and .12	
Small prime bungs	6 and 7	
Middles, per set	.20	
Stomachs	.12	

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—		
Small tins, 2 to crate	\$4.50
Large tins, 1 to crate	5.50
Frankfurt style sausage in sheep casings—		
Small tins, 2 to crate	5.75
Large tins, 1 to crate	6.75
Smoked link sausage in hog casings—		
Small tins, 2 to crate	4.75
Large tins, 1 to crate	5.75

DRY SALT MEATS.

Extra short cleats	@ 4 1/2	@ 4 1/2
Extra short ribs	@ 4 1/2	@ 4 1/2
Short clear middles, 60-lb. av.	@ 6	@ 6
Clear bellies, 15 @ 20 lbs.	@ 4 1/2	@ 4 1/2
Clear bellies, 14 @ 16 lbs.	@ 4 1/2	@ 4 1/2
Rib bellies, 20 @ 25 lbs.	@ 4 1/2	@ 4 1/2
Rib bellies, 25 @ 30 lbs.	@ 4 1/2	@ 4 1/2
Fat backs, 10 @ 12 lbs.	@ 3 1/2	@ 3 1/2
Fat backs, 14 @ 16 lbs.	@ 3 1/2	@ 3 1/2
Regular plates	@ 3 1/2	@ 3 1/2
Butts	@ 2 1/2	@ 2 1/2

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14 @ 16 lbs.	@ 13 1/2	@ 13 1/2
Fancy skt. hams, 14 @ 16 lbs.	@ 14 1/2	@ 14 1/2
Standard reg. hams, 14 @ 16 lbs.	@ 13	@ 13
Picnics, 4 @ 8 lbs.	@ 10	@ 10
Fancy bacon, 6 @ 8 lbs.	@ 15 1/2	@ 15 1/2
Standard bacon, 6 @ 8 lbs.	@ 11 1/2	@ 11 1/2
No. 1 beef ham sets, smoked—		
Insides, 8 @ 12 lbs.	@ 34	@ 34
Outsides, 5 @ 9 lbs.	@ 23	@ 23
Knuckles, 5 @ 9 lbs.	@ 25	@ 25
Cooked hams, choice, skin on, fattened	@ 21	@ 21
Cooked hams, choice, skinless, fattened	@ 22	@ 22
Cooked picnics, skin on, fattened	@ 16	@ 16
Cooked picnics, skinned, fattened	@ 17	@ 17
Cooked loin roll, smoked	@ 20	@ 20

BARRELED PORK AND BEEF.

Mess pork, regular	\$ @ 14.00	@ 14.00
Family back pork, 24 to 34 pieces	@ 14.00	@ 14.00
Family back pork, 35 to 45 pieces	@ 13.00	@ 13.00
Clear back pork, 40 to 50 pieces	@ 13.00	@ 13.00
Clear plate pork, 25 to 35 pieces	@ 10.00	@ 10.00
Brisket pork	@ 11.00	@ 11.00
Plate beef	@ 12.00	@ 12.00
Extra plate beef, 200 lb. bbls.	@ 13.00	@ 13.00

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	\$12.00	
Honeycomb tripe, 200-lb. bbl.	15.00	
Foeket honeycomb tripe, 200-lb. bbl.	17.00	
Pork feet, 200-lb. bbl.	16.50	
Pork tongues, 200-lb. bbl.	35.00	
Lamb tongues, short cut, 200-lb. bbl.	37.00	

OLEOMARGARINE.

White animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago	@ 11	@ 11
Nut. 1-lb. cartons, f.o.b. Chicago	@ 1 1/2	@ 1 1/2
(30 and 60-lb. solid packed tubs, 1c per lb. less.)		
Pastry, 60-lb. tubs, f.o.b. Chicago	@ 11	@ 11

LARD.

Prime steam, cash (Ed. Trade)	@ 3.65	@ 3.65
No. 1 tallow, loose (Ed. Trade)	@ 3.07	@ 3.07
Kettle rendered, tierces, f.o.b. Chgo.	@ 3 1/2	@ 3 1/2
Refined lard, tierces, f.o.b. Chicago	@ 4 1/2	@ 4 1/2
Leaf, kettle rendered, tierces, f.o.b. Chicago	@ 5 1/2	@ 5 1/2
Neutral, in tierces, f.o.b. Chicago	@ 5 1/2	@ 5 1/2
Compound vegetable, tierces, c.a.f.	@ 6	@ 6

OLEO OIL AND STEARINE.

Extra oleo oil	5 1/2 @ 5 1/2	@ 5 1/2
Prime No. 1 oleo oil	@ 4 1/2	@ 4 1/2
Prime No. 2 oleo oil	@ 4	@ 4
Prime No. 3 oleo oil	@ 3 1/2	@ 3 1/2
Prime oleo stearine, edible	8 1/2 @ 8 1/2	@ 8 1/2

TALLOW AND GREASES.

(In Tank Cars or Drums.)

Edible tallow, under 1% acid, 45 titre	2 1/2 @ 2 1/2	@ 2 1/2
Prime packers' tallow	2 1/2 @ 2 1/2	@ 2 1/2
No. 1 tallow, 10% f.a., f.o.b. Chgo.	1 1/2 @ 2	@ 2
No. 2 tallow, 40% f.a., f.o.b. Chgo.	1 1/2 @ 1 1/2	@ 1 1/2
Choice white grease	2 @ 2 1/2	@ 2 1/2
A-White grease	1 1/2 @ 2	@ 2
B-White grease, max. 5% acid	1 1/2 @ 1 1/2	@ 1 1/2
Yellow grease, 10 @ 15%	1 1/2 @ 1 1/2	@ 1 1/2
Brown grease, 40% f.a.	1 @ 1 1/2	@ 1 1/2

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b.		
Valley points, prompt	@ 2 1/2	@ 2 1/2
White, deodorized, in bbls., f.o.b. Chgo.	@ 6 1/2	@ 6 1/2
Yellow, deodorized	@ 6 1/2	@ 6 1/2
Soap stock, 50% f.a., f.o.b.	@ 2 1/2	@ 2 1/2
Corn oil, in tanks, f.o.b. mills	@ 2 1/2	@ 2 1/2
Soya bean oil, f.o.b. mills	@ 2 1/2	@ 2 1/2
Cocconut oil, seller's tanks, f.o.b. coast	@ 8	@ 8
Refined in bbls., f.o.b. Chicago	@ 6 1/2 @ 7	@ 6 1/2 @ 7

Retail Section

Good Retail Practice Improved Shop Methods Will Help Dealer to Keep Going

Difficulties arising out of the wide variations in methods of cutting meat, the advantages of grading and stamping, and ethical methods of doing business in the retail field were discussed by B. F. McCarthy, of the U. S. Bureau of Agricultural Economics, at the annual convention of the New York State Retail Meat Dealers Association held this week at Brooklyn, N. Y.

Calling attention to the interest of livestock producers in the price which consumers pay for meat, and their desire to eliminate wasteful methods of distribution, Mr. McCarthy said:

"They want to be sure that no agency prevents them from getting as much for their products as economic conditions permit, and that no one restricts their use by demanding excessive profits."

Gathering Retail Price Figures.

Retail price information is gathered by the Bureau of Agricultural Economics from large and small chains and from single store operators, Mr. McCarthy said, but it is difficult to secure comparative figures—not only between different cities but from retailers in the same city—because of different methods of cutting meat.

"An effort has been made to select retailers whose prices are representative for the kind of business they are doing and the grades of meat handled. Release of this information has brought to the attention of many retailers and others a lack of comparability, grade for grade, between New York and cities in the middle West such as Chicago and Kansas City.

"What might be termed a storm of protest recently came from retail meat dealers' association representatives in New York and Chicago because New York prices were so much higher that it made it appear as if New York retailers were failing to follow the general trend of livestock and wholesale meat prices. Among the things brought out as a result of discussion were:

"Higher wholesale values for meats at New York, due to transportation costs and local slaughter to supply a large kosher demand;

"Variance in cut-out of salable cuts in relation to carcass weight, due to different cutting methods in different cities;

"Higher operating expenses at New York, and other things.

"Studies to date show very clearly

the difficulties to be overcome in presenting comparable retail meat prices for large consuming centers in the United States.

Standards for Cutting and Trimming.

"Standard cutting and trimming practices would be very helpful. This has been advocated by the retailers' association in the past, but little of a permanent nature apparently has been accomplished.

"If one city sells meat with bones in, while meat sold in another city is free from bones, retail prices for the two cities are, obviously, not comparable.

"As long as one market trims meat before weighing, while another weighs the meat and trims it afterwards, there is equal lack of comparability.

The things mentioned might be explained in reports, but before price comparisons would be of value considerable figuring would have to be done.

"It is fully realized that changes in cutting and trimming methods are not easily brought about, and it is questionable whether customs in the trade and consumer preferences, as they now exist, make it desirable. But I believe it is a matter which should be given consideration, and if it were found practicable to have comparable cutting and trimming methods, it would be very helpful to a retail market reporting service and beneficial to retailers.

"I do not question the accuracy of retail prices sent in by retailers, and yet

there is much dissimilarity at times, which is difficult to understand, even considering different methods of cutting and trimming. In trying to bring about a better understanding of the problem and to furnish a report consistent with grades handled by different retailers we, as occasion permits, visit stores and study grades, type of business and other essential things.

"The problem has so many angles that I am sure I would not hope to cover all at this time. My chief reason for discussing it is to better inform you of the demand for the service, how it fits into the meat industry and to solicit your fullest cooperation in furthering the work on a practical and equitable basis. I appreciate very much the cooperation received from those who have furnished prices and would be glad to extend the list to include many not now reporting. I should be glad to work with retailers making tests and help as much as possible with a view to our mutual advantage. We need more carefully supervised cutting tests.

Advantages of Grading.

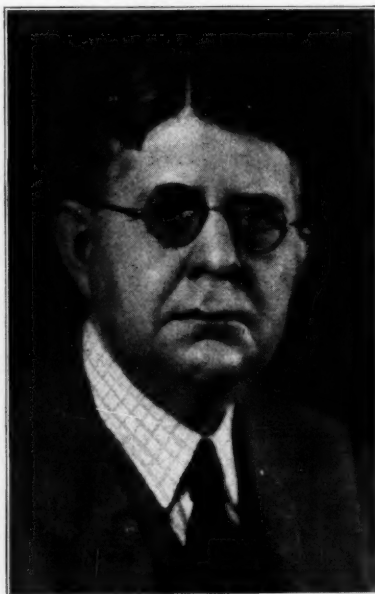
"Meat grading made satisfactory progress during the past year. The gains over previous years indicate the advantage found in it. It continues to receive endorsement from producers, retailers and many packers and others. We have ample evidence of its worth to legitimate interests and the confidence it develops among consumers.

"Under a government grading and stamping plan any dealer who competes has exactly the same opportunity as all others, and competition then rests on the ability to buy and sell at reasonable margins, with distasteful features of unfair competition removed.

"While the value of the grading and stamping service is recognized and utilized more than ever, along suggested lines, to my mind its greatest value and broadest utilization comes from grading and stamping at the source of supply.

"The growth and broad utilization of the beef grading and stamping service illustrates what I mean. Where we grade and stamp upward of two thousand pairs of hinds and ribs and carcasses in wholesale coolers around New York, as we do many weeks during the year, this large quantity of graded and identified meat is made available to hundreds of retailers and those supplying dining places. There is no annoyance or delay, and there should be no additional cost to those buying the meat.

"During the earlier days of beef grading and stamping around New York demand rested almost entirely on 'choice'



FRIEND OF THE TRADE.

B. F. McCarthy, marketing specialist, U. S. Bureau of Agricultural Economics, New York City, talks to assembled retailers about better meat trade methods.

grade steer beef. There seemed to be a feeling that anything below this grade had better not be identified for what it was, that it might hurt its sale. Time has proven that "good" grade beef can be sold just as well under the grading and stamping plan, and while its general acceptance has been slow, it has commenced to take its proper place this year, to the general satisfaction of all who have tried it.

"Misrepresentation is being replaced by better and in every way more satisfactory marketing. It is a pretty safe prediction that when meats properly identified for grade become universally demanded, few will want to go back to the old system of buying and selling ungraded meats with all the sharp practices that were likely to go went with it.

Volume Business at Fair Prices.

Discussing the current economic situation and the outlook for the future of the retail meat dealer, Mr. McCarthy said:

"Capacity business at moderate profits continues to be the basis for successful retailing, but this does not mean following every price posted by competitors, when these prices mean losses. With average retail prices much lower than formerly, net profits are lower, since few retailers realize as wide a gross margin on low costing merchandise as they do on that in the higher brackets.

"Those who used percentage of sales as their operating basis now find that that percentage must be about a third higher to realize the same net gain. There are few retailers today who fail to realize that either percentage based on cost or selling price has little stability in the meat business or practical use beyond academic and comparative purposes.

"The conclusion that most retailers with whom I have talked have apparently reached is that they must be satisfied for the present to keep out of the red and accept moderate net profits gratefully. The retailers who apply themselves constantly to their business, keep abreast of the times, treat their customers right in price and service, and in other ways display their knowledge of their craft, are coming through pretty well, while others who failed in some of these things and especially those who depended upon untruthful advertising and such practices to catch the unwary, are dropping out.

Honest Retailing.

"The trend of the times is towards more ethical retailing. It is my opinion that where retailers are personally acquainted with their customers much less of this sharp practice is done. At all events, it is my sincere hope that we shall soon have the unethical and dishonest meat retailers out of the business for the betterment of those remaining in it, in the interest of the vast number of meat consumers and in the interest of those who produce the animals from which the meat comes."

NEW YORK STATE CONVENTION.

The thirty-ninth annual convention and exhibition of the New York State Association of Retail Meat Dealers, Inc., opened on Monday morning, June

How One Dealer Did It

How better beef cutting methods were "put over" by a big retailer in his territory will be described in an early issue of THE NATIONAL PROVISIONER, with diagrams and illustrations.

6, at Brooklyn, N. Y., with the invocation by the Rev. Alexander Lyons, followed by address of welcome by Albert B. Hager, vice president, Brooklyn Chamber of Commerce, to which president David Van Gelder of the state association responded.

Following reports covering activities during the past year committees were appointed as follows: Resolutions.—Joseph Rossman, Anton Hehn, T. E. Buckley, A. Kleeblatt, J. Hirsch, Al Bedner, W. Wild and A. Kaufman. Auditing.—C. Stein, E. Ritzman, M. Smith, O. Vetter, and A. Turkheimer. Nominations.—L. Kirschbaum, H. Kamps, C. Roessel, T. Meyer and Phil Gerard. Credentials.—C. Hembdt, John Hildemann, Joseph Eschelbacher, Al Haas and G. Anselm. Press.—W. Hellinger, Lester Brown and James O'Meara. Budget.—George Kramer, F. Reister, Lester Weil, Frank Kunkel, H. Kirschbaum, Frank Burck and Sam Biber.

During the afternoon sessions on Monday a demonstration and lecture was given by Mrs. Marjorie Wardman, of the Home Guild of the Brooklyn Daily Eagle, on the subject of "Cooking Lower Priced Cuts of Meats."

An open meeting was held in the evening with vice chairman Joseph Rossman presiding and addresses by William B. Margerum of Philadelphia, president of the National Association of Retail Meat Dealers; Prof. Earl W. Barnhart, in charge of federal vocational education, whose talk pertained to increasing sales and cutting down overhead; and senior marketing specialist B. F. Mc-

Carthy, U. S. Bureau of Agricultural Economics, New York office.

During the morning sessions of the second day of the convention many resolutions of interest to the retail meat dealer were passed. In the afternoon, Miss Edith Barber, food editor, New York Sun, gave an interesting talk and travelogue on foods, following which Mrs. Virgie B. Clarahan of the Institute of American Meat Packers introduced several local retail meat dealers, who spoke on methods of reaching and serving the consuming public.

Exhibits in the grand ball room of the Hotel St. George attracted considerable attention. They were attractive and most effectively arranged and included those of the Beechnut Packing Company, Wilson & Co., Warren Commercial Refrigerator Sales Co., Cudahy Packing Co., Swift & Company, Armour and Company, International Business Machines Co., C. V. Hill, Adolf Gobel, Inc., Weber Show Case & Fixture Co., Atlantic Service Company, A. C. Wicke Manufacturing Co., and Stahl-Meyer, Inc., whose products were displayed in an Ottenheimer Bros. case.

As a special courtesy to the state association Swift & Company arranged for the "Stebbins Boys" to broadcast the usual Swift program direct from the grand ballroom floor on Tuesday evening.

The activities on Wednesday included the election of seven new directors to serve for three years. They are George Kramer, New York City; Thos. E. Buckley, Westchester; Charles Glatz, Rochester; Gus Fernquist, Jamaica; Herman Kirschbaum, New York City; Frank Ruggerio, Bronx, and Frank Kunkel, Washington Heights.

Officers Elected.

The newly elected board of directors of the New York State Association of Retail Meat Dealers, Inc., Joseph Rossman, chairman, held its first meeting on Wednesday evening, June 8, at the close of the convention activities and elected the following officers: President, Anton Hehn; first vice president,

BEEF AND LAMB PRICES COMPARED.

Prices of steers and lambs, Chicago, compared with wholesale and retail fresh meat prices, New York, during May, 1932, compared with those of April, 1932, and of May a year ago, are reported as follows by the U. S. Bureau of Agricultural Economics:

	Average price live animal ¹ per 100 lbs. Chicago.			Average wholesale price of carcass ² per 100 lbs. New York.			Composite retail price ³ per lb. New York.		
	May, 1932.	Apr., 1932.	May, 1931.	May, 1932.	Apr., 1932.	May, 1931.	May, 1932.	Apr., 1932.	May, 1931.
Steer—									
Choice	\$7.36	\$8.02	\$8.49	\$12.52	\$13.18	\$14.10	\$32.47	\$33.06	\$38.36
Good	6.58	7.22	7.78	11.49	12.18	12.86	26.10	26.80	29.14
Medium	5.65	6.25	7.10	10.35	11.00	11.56	21.72	22.04	24.76
Weighted Av. ⁴ ...	6.56	7.18	7.80	11.47	12.14	12.86	26.61	27.20	30.34
Lamb—									
Choice	5.63	7.14	9.08	15.51	17.30	20.55	28.20	28.84	30.67
Good	5.22	6.66	8.00	14.28	16.39	19.12	25.14	25.38	27.22
Medium	4.70	6.04	7.89	12.96	15.45	17.20	19.02	19.83	20.80
Weighted Av. ⁴ ...	5.13	6.56	8.45	14.10	16.27	18.76	22.90	23.50	25.04

¹Steers, 1,100 to 1,300 lbs. choice, 900-1,100 lbs. good and medium. Lambs, 90 lbs. down.

²Beef, 550-700 lbs. choice and good, 500 lbs. up, medium. Lambs, 38 lbs. down.

³Based on percentage trimmed retail cuts at average retail quotations.

Prior to October, 1931, retail prices represented the mean of the range of quotations, but subsequently they represent the average of all quotations for a designated grade.

⁴Medium to choice grades, weighted, according to estimated New York distribution, i. e., Beef, choice 24½ per cent, good 51½ per cent and medium 24 per cent. Lamb, choice 28 per cent, good 32 per cent and medium 40 per cent.

Al Bedner; second vice president, T. E. Buckley; executive secretary, David Van Gelder; treasurer, Herman Kirschbaum; and national chairman board of directors, George Kramer. The new trustees are Charles Glatz, chairman, F. P. Burck, F. Ruggerio, Gus Fernquist and Lester Weil.

It was decided that the next annual convention of the state association will be held in Albany.

The convention closed with a spring frolic and informal dance on Wednesday evening.

Convention Entertainment.

Remembering the wonderful entertainment which the upstate cities had given the visiting delegates, Brooklyn realized it had a very high standard to reach. With this thought in mind many months of untiring efforts resulted in a program of great interest.

With the arrival of visitors Sunday evening a sort of a reunion gathering met in the Elks Clubhouse and enjoyed a late supper and dancing. Monday morning all attended an open meeting at which chairman Hehn presided and at which the speakers were Dr. Alex. Lyons, Albert B. Hager, a vice president of the Brooklyn Chamber of Commerce, Mrs. A. Werner, jr., chairman of the ladies' convention committee and president of the Ladies' Auxiliary, state president David Van Gelder, and Mrs. Al Haas, president of the Eastern District Ladies' Auxiliary.

Silence was observed in memory of departed brethren of the state association. Regret at the enforced absence through illness of Mrs. Frank P. Burck, who had attended practically every convention for the last 29 years, and Oscar Schaefer, an active member of Ye Olde New York Branch, was spread on the minutes.

On Monday afternoon the ladies attended the theatre, followed by a tea. Monday evening at the open forum both men and ladies enjoyed a fine program of unusual interest. On Tuesday the ladies had a bus ride to Oyster Bay, stopping at the grave of late president Roosevelt, followed by luncheon at the Crescent Golf Club in Huntington, with Mrs. Werner as toastmaster, and Mrs. Henry Hesterberg, wife of the borough president, as principal speaker. Mrs. Wm. B. Margerum of Philadelphia and Mrs. Keller of Niagara Falls were presented with gifts in behalf of Ladies' Auxiliary by Mrs. Charles Hembdt.

In the evening the banquet was held in the ballroom of the St. George Hotel, preceded by a radio broadcast. Anton Hehn was toastmaster. As usual Mr. Hehn proved an able and entertaining toastmaster.

On Thursday morning the ladies toured Brooklyn in private cars with police escort, visiting the replica of Mount Vernon in Prospect Park, Botanical Gardens and other places of interest. In the afternoon the same cars and escort brought the visitors to Coney Island. A dinner was tendered the delegates and general committee followed by a dance to the general public in the evening. Late Wednesday night the tired but happy committee rested, knowing that their work was well accomplished. Great praise and credit is due to chairman Anton Hehn and chairwoman Mrs. A. Werner, jr., for their untiring work in bringing about a successful program.

MAY FRESH MEAT PRICES COMPARED

Chicago.

Wholesale fresh meat prices for May compared with April, 1932, and May, 1931, as reported by the U. S. Bureau of Agricultural Economics:

WHOLESALE BEEF.				
	May, 1932.	Apr., 1932.	May, 1931.	
Steer—				
550-700 lbs., Choice	\$11.65	\$12.02	\$13.28	
Good	10.19	11.00	12.02	
700 lbs. up, Choice	12.05	12.99	13.19	
Good	10.36	11.25	11.94	
Medium	9.40	9.99	10.99	
500 lbs. up, Common	8.56	8.98	9.92	
Good	8.81	9.30	10.25	
Medium	7.72	8.10	9.30	
Cows— Common	6.66	7.10	8.52	

VEAL CARCASSES (Skin On).

Choice	9.34	9.40	14.20
Good	7.95	8.25	13.05
Medium	6.88	7.02	11.55
Common	5.88	5.90	9.99

LAMB.

38 lbs. down, Choice	13.12	15.88	19.88
Good	12.15	14.98	17.40
Medium	10.11	13.34	14.10
39-45 lbs., Choice	13.12	15.88	18.88
Good	12.15	14.98	16.90
Medium	10.11	13.34	14.10
Spring, good and choice	15.20		22.48

MUTTON (Ewe).

70 lbs. down, Good	6.25	8.44	9.22
Medium	4.95	6.68	8.05

New York.

Wholesale fresh meat prices for May compared with April, 1932, and May, 1931, as reported by the U. S. Bureau of Agricultural Economics:

WHOLESALE BEEF.				
	May, 1932.	Apr., 1932.	May, 1931.	
Steer—				
550-700 lbs., Choice	\$12.51	\$13.18	\$14.10	
Good	11.49	12.18	12.90	
700 lbs. up, Choice	12.48	13.18	13.70	
Good	11.32	12.15	12.40	
500 lbs. up, Medium	10.35	11.00	11.80	
Common	9.14	9.94	10.80	
Cows— Good	9.19	9.71	10.60	
Medium	8.38	8.85	9.80	
Common	7.50	7.65	7.85	

VEAL CARCASSES (Skin On).

Choice	11.95	11.95	17.85
Good	9.99	10.02	15.80
Medium	8.39	8.48	12.55
Common	7.18	7.21	10.70

LAMB.

38 lbs. down, Choice	15.68	16.89	20.30
Good	14.28	16.37	19.11
Medium	12.95	15.45	17.39
39-45 lbs., Choice	15.32	17.15	20.30
Good	14.09	16.39	19.30
Medium	12.65	15.45	16.80
Spring, good and choice	17.20	20.30	22.80

MUTTON (Ewe).

70 lbs. down, Good	6.86	9.43	9.80
Medium	5.60	8.15	7.90

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on June 9, 1932:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
YEARLINGS: (1) (800-550 LBS.):				
Choice	\$10.50@13.00		\$12.00@13.00	
Good	10.00@11.00		11.50@12.50	
Medium	9.00@10.00			
STEERS (500-700 LBS.):				
Choice	10.50@13.00		12.00@13.00	12.00@13.00
Good	10.00@11.00		12.00@12.50	11.00@12.00
STEERS (700 LBS. UP):				
Choice	10.00@12.00	11.50@12.50	11.50@12.50	12.00@13.00
Good	9.00@10.00	10.50@11.50	11.00@12.00	11.00@12.00
STEERS (500 LBS. UP):				
Medium	9.00@10.00	9.50@10.50	10.00@11.50	10.00@11.00
Common	8.50@9.50	9.00@9.50	8.50@10.00	8.00@9.00
COWS:				
Good	8.50@9.50	9.00@10.00	9.00@10.00	9.00@10.00
Medium	7.50@8.50	8.00@9.00	8.00@9.00	8.00@9.00
Common	6.00@7.50	7.50@8.00	7.00@8.00	7.00@8.00
Fresh Veal and Calf Carcasses:				
VEAL (2):				
Choice	10.00@12.00	12.00@13.00	11.00@14.00	11.00@12.00
Good	8.00@10.00	10.00@12.00	10.00@11.00	10.00@11.00
Medium	7.00@8.00	8.00@10.00	9.00@10.00	8.00@10.00
Common	6.00@7.00	7.00@8.00	8.00@9.00	7.00@8.00
CALF (2) (3):				
Choice	8.00@9.00			
Good	7.00@8.00		11.00@12.00	
Medium	6.00@7.50		9.00@11.00	
Common	5.50@6.50		7.00@9.00	
Fresh Lamb and Mutton:				
LAMB (38 LBS. DOWN):				
Choice	16.00@17.00	15.50@16.50	17.00@18.00	16.00@17.00
Good	14.00@16.00	14.50@15.50	16.00@17.00	15.00@16.00
Medium	12.00@14.00	12.00@14.50	14.00@15.00	13.00@14.00
Common	8.00@10.00	10.00@12.00	11.00@13.00	10.00@11.00
LAMB (39-45 LBS.):				
Choice	16.00@17.00	15.50@16.50	16.00@18.00	16.00@17.00
Good	14.00@16.00	14.50@15.50	15.00@17.00	15.00@16.00
Medium	10.00@14.00	12.00@14.50	13.00@15.00	13.00@14.00
Common	8.00@10.00	10.00@12.00	10.00@13.00	10.00@11.00
MUTTON (EWE) 70 LBS. DOWN:				
Good	7.00@8.00	7.00@8.00	7.50@8.50	7.50@8.50
Medium	6.00@7.00	5.00@7.00	6.00@7.50	6.50@7.50
Common	4.00@6.00	4.00@5.00	4.00@6.00	4.00@5.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	9.00@10.00	10.50@11.50	10.00@11.50	10.00@11.50
10-12 lbs. av.	9.00@10.00	10.50@11.50	10.00@11.50	10.00@11.50
12-15 lbs. av.	8.00@9.00	9.50@10.50	9.00@10.00	9.50@10.50
16-22 lbs. av.	6.50@7.50	8.00@9.00	8.00@9.50	9.00@10.00
SHOULDERS, N. Y. STYLE, SKINNED:				
8-12 lbs. av.	5.50@6.50		6.50@8.00	7.00@8.00
PICNICS:				
6-8 lbs. av.		6.50@7.00		6.50@7.50
BUTTS, BOSTON STYLE:				
4-8 lbs. av.	6.50@8.00		7.50@8.50	8.00@9.00
SPARE RIBS:				
Half sheets	3.50@5.00			
TRIMMINGS:				
Regular	2.50@3.00			
Lean	4.00@6.00			

(1) Includes heifer yearlings 450 pounds down at Chicago. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

NEW YORK NEWS NOTES.

I. Katz, of J. Eavenson & Company, Camden, N. J., visited at the plant of Wilson & Co., New York, during the past week.

F. W. Sanders, branch house superintendent, Armour and Company, Chicago, visited New York for a few days during the past week.

Aleck Brooks, manager Conron Bros. Co., Bronx branch, will spend the first half of July on a fishing trip on the Potomac River.

John R. Maide, assistant marketing specialist, Bureau of Agricultural Economics, New York office, is spending a few weeks in Kansas City visiting his mother.

Lester Weyant, secretary to general manager W. K. Reardon, New York Butchers' Dressed Meat Company, will spend the next two weeks of June at Sparrowbush, N. Y.

A. R. McCartan, casings department, Wilson & Co., Chicago, visited the New York plant for a few days before sailing on the S. S. Bremen on June 6 on an extensive European business trip.

Meat, fish and poultry seized and destroyed by the health department of the city of New York during the week ended June 4, 1932, was as follows: Meat.—Brooklyn, 508 lbs.; Manhattan, 1,340 lbs.; Bronx, 64 lbs.; Queens, 15 lbs.; total, 1,927 lbs. Fish.—Brooklyn, 8,100 lbs. Poultry.—Manhattan, 4 lbs.

NEWS OF THE RETAILER.

Becker Meat Market Co., 737 S. Kedzie ave., Chicago, Ill., has been incorporated with a capital stock of \$1,500.

Frank Fry has purchased from Martin Weaver the West Side Meat Market, Milford, Ill.

A grocery department has been opened in the Wolworth meat market, Barron, Wis.

James Sutherland has succeeded to the meat and grocery business of Sutherland & Swanson, Le Roy, Mich.

Hugh H. Scott and J. D. Stapleton are reported to have retired from the Belmont Market, Portland, Ore.

United Packing House Market will open a retail meat store at 2475 North Third st., Milwaukee, Wis.

A meat department has been opened in the store of the Rapids Tea & Coffee Co., Wisconsin Rapids, Wis.

F. Buss will engage in the meat business in Glencoe, Minn.

James B. Brain has sold his meat and grocery business, Thorp, Wash., to G. W. Searles.

Harvey's Cash Store, Seattle, Wash., has engaged in the meat and grocery business with a capital stock of \$40,000.

Charles Zierath, owner of the Quality Meat Market, Charles City, Ia., has moved to larger quarters at Main and Kelly sts.

Charles W. Hensing, Iowa Falls, Ia., has sold his grocery and meat store to E. H. Schnebel.

H. P. Johnson, St. Paul, Minn., has applied for a license to conduct a retail meat business.

SMOKED MEAT TESTS.

(Continued from page 20.)

hours) in the department is of the total labor pay roll (or total labor hours) of all productive departments in the plant.

2—The percentage of total fixed charges allocated to this department shall be proportionate to its total investment in land, buildings, equipment, etc.

3—The amount of interest on investment charges to the department shall be calculated on the basis of the total investment required for operations of the department, including fixed assets, inventories of products and supplies, accounts receivable from the department's sales, and cash.

4—If a company already has in operation a method of overhead distribution considered more accurate than the above, that method should continue to be employed, provided it accomplishes an expense distribution closely in line with the method suggested in 1, 2, and 3 above.

5—The total of fixed charges and general overhead for the department, as arrived at by the method suggested above, shall be divided by the total cwt. of product processed in the department for a corresponding period to determine the charge per cwt. of product for this

test. The same rate per cwt. for these costs may be used for all products of the department.

F—Total of smoking and wrapping expenses may be added to the transfer cost of sweet pickle product plus any addition for selection and plus the allowance for shrinkage expense to determine a cost of smoked meat on a loose basis, delivered to loading dock. (For determination of cost on a boxed basis, see Section V.)

V—BOXING EXPENSE.

A—Expenses of boxing shall include direct costs only:

1—Labor of packing product in boxes, crates, or barrels, including fastening, marking, handling, etc.

2—Cost of boxes, crates, or barrels used, including cost of making and delivering to smoked meat department if produced in own plant.

B—Boxing expense must be figured direct to each type of product (and not on a departmental basis, with all boxing costs spread over all products);

1—The test shall specify how the products are being packed (i. e. in 25 lb. fibre boxes, 100 lb. crates, etc.), and the cost of the box (or other container) shall be figured per box and (from that cost) per cwt. of product packed in such container.

2—The labor cost shall be determined by tests in the packing room to establish the cost of packing each kind of product in each type of container used, and (from those costs) shall be figured per cwt. of product packed in such container.

VI—COST OF SMOKED MEAT.

A—The sum of the costs and expenses covered by Sections II to V above is the cost of smoked meat, boxed, laid down on loading dock ready for delivery or shipment. The sum of the items in Sections III, IV and V is the cost of producing smoked meat from sweet pickle meat of corresponding kind, weight, and grade.

B—This cost on the loading dock does not include shipping, delivery, selling, etc.

In figuring the price to be placed on the product, the company will wish to take into consideration the following factors:

a—Cost of smoked meat laid down on loading dock ready for shipment.

b—Loading and shipping expense, including loading labor (cars or trucks) and initial car or truck icing.

c—Delivery, including either truck drivers' wages, gas and oil, maintenance, taxes, etc., or freight, transit icing, and drayage (depending on method of delivery).

d—Sales force expense, including compensation, travel expense, etc.

e—Sales promotion and supervision, including advertising, samples, specialty selling, etc.

f—Total—sold delivered cost (items "a" to "e" inclusive).

g—Profit.

h—Selling price.

Figuring Smoked Meat Costs

What does it cost to smoke meats?

How do you arrive at such a cost?

Have you an accurate method of figuring your cost, all the way from the loose cured meats to the finished product—wrapped, packed and ready to ship?

Do you figure in everything, including shrinkage, labor, operating costs, overhead, supplies, etc.?

In arriving at smoked cost from cured do you divide price by yield, or multiply by shrink?

There is a right and wrong way, and the latter will cost you money.

THE NATIONAL PROVISIONER has made a reprint of its information on "Figuring Smoked Meat Costs." It may be had by subscribers by filling out and sending in the following coupon, accompanied by a 2c stamp.

The National Provisioner:

Old Colony Bldg., Chicago, Ill.

Please send me reprint on "Figuring Smoked Meat Costs."

Name

Street

City

Enclosed find a 2c stamp.

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, medium	6.25@ 6.50
Cows, common to medium	2.00@ 3.50
Bulls, common to medium	2.00@ 3.25

LIVE CALVES.

Vealers, good to choice	6.00@ 7.00
Vealers, medium	4.50@ 5.50

LIVE LAMBS.

Lambs, spring, good to choice	7.50@ 8.00
Medium to common, spring	6.25@ 7.25

LIVE HOGS.

Hogs, 140-220 lbs.	3.50@ 3.90
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DRESSED HOGS.

Hogs, 90-140 lbs., good to choice	5.37 1/2 @ 5.75
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DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy	14 @ 15
Choice, native, light	14 @ 15
Native, common to fair	13 @ 14

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	14 @ 15
Native choice yearlings, 440@600 lbs.	14 @ 15
Good to choice heifers	13 @ 14
Good to choice cows	11 @ 12
Common to fair cows	8 @ 9
Fresh bologna bulls	6 @ 7

BEEF CUTS.

	Western.	City.
No. 1 ribs	21 @ 23	22 @ 23
No. 2 ribs	18 @ 20	20 @ 22
No. 3 ribs	16 @ 17	16 @ 18
No. 1 loins	24 @ 30	28 @ 30
No. 2 loins	22 @ 24	20 @ 22
No. 3 loins	18 @ 20	18 @ 20
No. 1 hinds and ribs	14 @ 18	15 @ 19
No. 2 hinds and ribs	13 @ 14 1/2	14 @ 16
No. 3 hinds and ribs	12 @ 13	12 @ 14
No. 1 rounds	12 @ 13	13 @ 14
No. 2 rounds	11 @ 12	11 @ 12
No. 3 rounds	11 @ 12	11 @ 12
No. 1 chucks	10 @ 11	10 @ 11
No. 2 chucks	9 @ 10	9 @ 10
No. 3 chucks	7 @ 8	8 @ 9
Bolognas	6 @ 7	6 @ 7 1/2
Rolls, reg., 6@8 lbs. avg.	17 @ 18	17 @ 18
Rolls, reg., 4@6 lbs. avg.	15 @ 16	15 @ 16
Tenderloins, 4@6 lbs. avg.	50 @ 60	50 @ 60
Tenderloins, 5@6 lbs. avg.	50 @ 60	50 @ 60
Sholder clods	11 @ 12	11 @ 12

DRESSED VEAL.

Choice	11 @ 14
Good	9 @ 11
Medium	8 @ 9
Common	7 @ 8

DRESSED SHEEP AND LAMBS.

Lambs, good to choice	17.00@ 18.00
Lambs, medium	14.00@ 15.00
Sheep, good	7.00@ 8.00
Sheep, medium	5.50@ 7.00

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.	10 1/2 @ 11
Pork tenderloins, fresh	25 @ 30
Pork tenderloins, frozen	22 @ 25
Shoulders, Western, 10@12 lbs. avg.	9 1/2 @ 10 1/2
Butts, boneless, Western	9 @ 10
Hams, Western, fresh, 10@12 lbs. avg.	9 @ 10
Picnic hams, Western, fresh, 6@8 lbs. avg.	7 @ 8
Pork trimmings, extra lean	4 @ 5
Pork trimmings, regular 50% lean	4 @ 5
Spareribs, fresh	6 @ 7

SMOKED MEATS.

Hams, 8-10 lbs. avg.	14 @ 15 1/2
Hams, 10@12 lbs. avg.	13 1/2 @ 15
Hams, 12@14 lbs. avg.	13 @ 14
Picnics, 4@6 lbs. avg.	9 1/2 @ 10 1/2
Picnics, 6@8 lbs. avg.	9 1/2 @ 10 1/2
Rollettes, 8@10 lbs. avg.	13 @ 14
Beef tongue, light	22 @ 24
Beef tongue, heavy	24 @ 27
Bacon, boneless, Western	13 1/2 @ 15 1/2
Bacon, boneless, city	14 @ 15
City pickled bellies, 8@10 lbs. avg.	10 @ 12

FANCY MEATS.

Fresh steer tongues, untrimmed	15c a pound
Fresh steer tongues, 1 c. trim'd	30c a pound
Sweetbreads, beef	25c a pound
Sweetbreads, veal	40c a pair
Beef kidneys	10c a pound
Mutton kidneys	10c each
Livers, beef	41c a pound
Oxtails	14c a pound
Beef hanging tenders	25c a pound
Lamb fries	10c a pair

BUTCHERS' FAT.

Shop fat	@ .15 per cwt.
Breast fat	@ .35 per cwt.
Edible suet	@ .01 per lb.
Cond. suet	@ .75 per cwt.

GREEN CALFSKINS.

	5-9 9/4-12 1/4	12 1/4-14	14-18	18 up
Prime No. 1 veals	2 .30	.35	.40	.60
Prime No. 2 veals	1 .20	.20	.25	.35
Buttermilk No. 1	1/4 .15	.15	.20	...
Buttermilk No. 2	1/4 .10	.10	.15	...
Branded Gruby	1/4 .05	.05	.10	.15
Number 3	1/4 .05	.05	.10	.15

BUTTER.

Creamery, extras (92 score)	@ 17 1/2
Creamery, firsts (91 score)	@ 17
Creamery, firsts (88 score)	@ 15

EGGS.

(Mixed Colors.)

Special packs, including unusual hennessy selections	15 @ 17 1/2
Standards—45 lbs. net	@ 14 1/2
Rehanded receipts—45 lbs. net	@ 13 1/2
Checks	10 @ 10 1/2

LIVE POULTRY.

Fowls, colored, fancy express	17 @ 18
Broilers, Rocks, fancy via express	25 @ 27
Broilers, Leghorns, 2 lbs.	@ 20

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:

Western, 60 to 65 lbs. to dozen, lb.	15 @ 17
Western, 48 to 54 lbs. to dozen, lb.	14 @ 17
Western, 43 to 47 lbs. to dozen, lb.	14 @ 17
Western, 38 to 42 lbs. to dozen, lb.	14 @ 16
Western, 30 to 35 lbs. to dozen, lb.	13 @ 15

Fowls—fresh—dry pkd.—12 to box—prime to fecy:

Western, 60 to 65 lbs. to dozen, lb.	18 @ 19
Western, 48 to 54 lbs. to dozen, lb.	18 @ 19
Western, 43 to 47 lbs. to dozen, lb.	18 @ 19
Western, 38 to 42 lbs. to dozen, lb.	17 @ 18
Western, 30 to 35 lbs. to dozen, lb.	16 @ 17

Ducks—

Long Island, No. 1	14 @ 15
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Squabs—

White, ungraded, per lb.	@ 25
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Turkeys, frozen—dry pkd.:

Young toms, medium	19 @ 21
Young hens, medium	20 @ 22

Fowls, frozen—dry pkd.—12 to box—prime to fecy:

Western, 60 to 65 lbs., per lb.	18 @ 19
Western, 48 to 54 lbs., per lb.	18 @ 19
Western, 43 to 47 lbs., per lb.	18 @ 19

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended June 2, 1932:

	May 27	28	30	31	June 1	2
Chicago	16 1/2	16 1/2	Holiday	16 1/2	16 1/2	16 1/2
New York	18	18	"	17 1/2	17 1/2	17 1/2
Boston	18-18 1/2	18-18 1/2	"	18	18	18
Phila.	10	10	"	18 1/2	18 1/2	18 1/2

Wholesale prices carlots—fresh centralized butter—90 score at Chicago:

16 1/2	16 1/2	Holiday	16 1/2	16 1/2	16 1/2
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Receipts of butter by cities (tons):

	This week.	Last week.	Last year.	Since Jan. 1, 1932.	1931.
Chicago	48,271	47,556	70,100	1,242,068	1,410,848
N. Y.	83,980	80,297	83,840	1,745,284	1,680,513
Boston	23,682	28,299	38,674	468,263	451,220
Phila.	25,116	26,539	30,784	562,538	548,523

Total 181,049 182,691 202,604 4,084,068 4,070,904

Cold storage movement (lbs.):

	In June 2.	Out June 2.	On hand June 3.	Same week day last year.
Chicago	399,022	11,523	6,162,840	9,674,390
New York	359,267	37,752	4,188,002	5,365,361
Boston	94,306	5,408	1,710,509	1,985,006
Phila.	126,400	8,640	2,305,160	2,065,702
Total	978,995	63,323	14,367,111	19,060,462

FERTILIZER MATERIALS.
BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per ton basis ex vessel Atlantic ports	20.00
Ammonium sulphate, double bags, per 100 lb. f.a.s. New York	6.00
Blood dried, 15-16% per unit	@ 1.25
Fish scrap, dried, 11% ammonia, 10% B. P. L. f.o.b. fish factory	2.00 @ 10c
Fish guano, foreign, 12@14% ammonia, 10% B. P. L.	2.50 @ 10c
Fish scrap, acidulated 9% ammonia, 3% A. P. A. Del'd Balt. & Norfolk	2.00 @ 10c
Soda Nitrate in bags, 100 lbs. spot	1.77 @ 1.80
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	1.40 @ 10c
Tankage, unground, 9@10% ammonia	.50c to \$1.00 @ 10c

Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	@ 18.00
Bone meal, raw, India, 4 1/2 and 50 bags, per ton, c.i.f.	@ 22.00
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 10% fat	@ 2.00

Potash.

Manure salt, 30% bulk, per ton	@ 19.15
Kalnit, 14% bulk, per ton	@ 2.75
Muriate in bags, per ton	@ 37.11
Sulphate in bags, per ton	@ 47.50
Potash Salts are less 9% Discount.	

Beef Cracklings.

50% unground	@ 2.00
60% unground	@ 2.00

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pieces	75.00 @ 80.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pieces	@ 60.00
Black or striped hoofs, per ton	45.00 @ 50.00
White hoofs, per ton	@ 50.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@ 70.00
Horns, according to grade	75.00 @ 100.00

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York for week ended June 4, 1932, with comparisons:

	Week ended June 4.	Prev. week.	On week, 1932.
West. drsd. meats:			
Steers, carcasses	8,009	9,069	7,060
Cows, carcasses	569	819	60
Bulls, carcasses	232	232	18,000
Veals, carcasses	8,320	11,007	50,000
Lambs, carcasses	31,694	31,018	50,000
Mutton, carcasses	773	1,947	4,000
Beef cuts, lbs.	418,916	456,358	275,000
Pork cuts, lbs.	1,591,532	1,661,539	1,345,000

Local slaughter:

Cattle	7,752	10,370	4,000
Calves	13,851	12,128	10,000
Hogs	40,926	40,603	40,000
Sheep	66,277	70,023	60,000

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for week ended June 4, 1932:

	Week ended June 4.	Prev. week.	On week, 1932.
West. drsd. meats:			
Steers, carcasses	2,293	2,150	1,000
Cows, carcasses	636	804	60
Bulls, carcasses	284	374	60
Veals, carcasses	1,173	1,040	1,000
Lambs, carcasses	15,413	12,172	10,000
Mutton, carcasses	688	804	2,000
Pork, lbs.	390,374	446,297	300,000

Local slaughters:

Cattle	1,263	1,280	1,000
Calves	2,535	2,487	1,000
Hogs	17,486	19,461	15,000
Sheep	5,970	8,436	1,000

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston, week ended June 4, 1932, with comparisons:

	Week ended June 4.	Prev. week.	On week, 1932.
West. drsd. meats:			
Steers, carcasses	2,297	2,376	1,000
Cows, carcasses	1,847	1,803	1,000
Bulls, carcasses	40	21	60
Veals, carcasses	788	773	1,000
Lambs, carcasses	22,995	24,108	20,000
Mutton, carcasses	694	897	2,000
Pork, lbs.	628,061	441,800	400,000

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